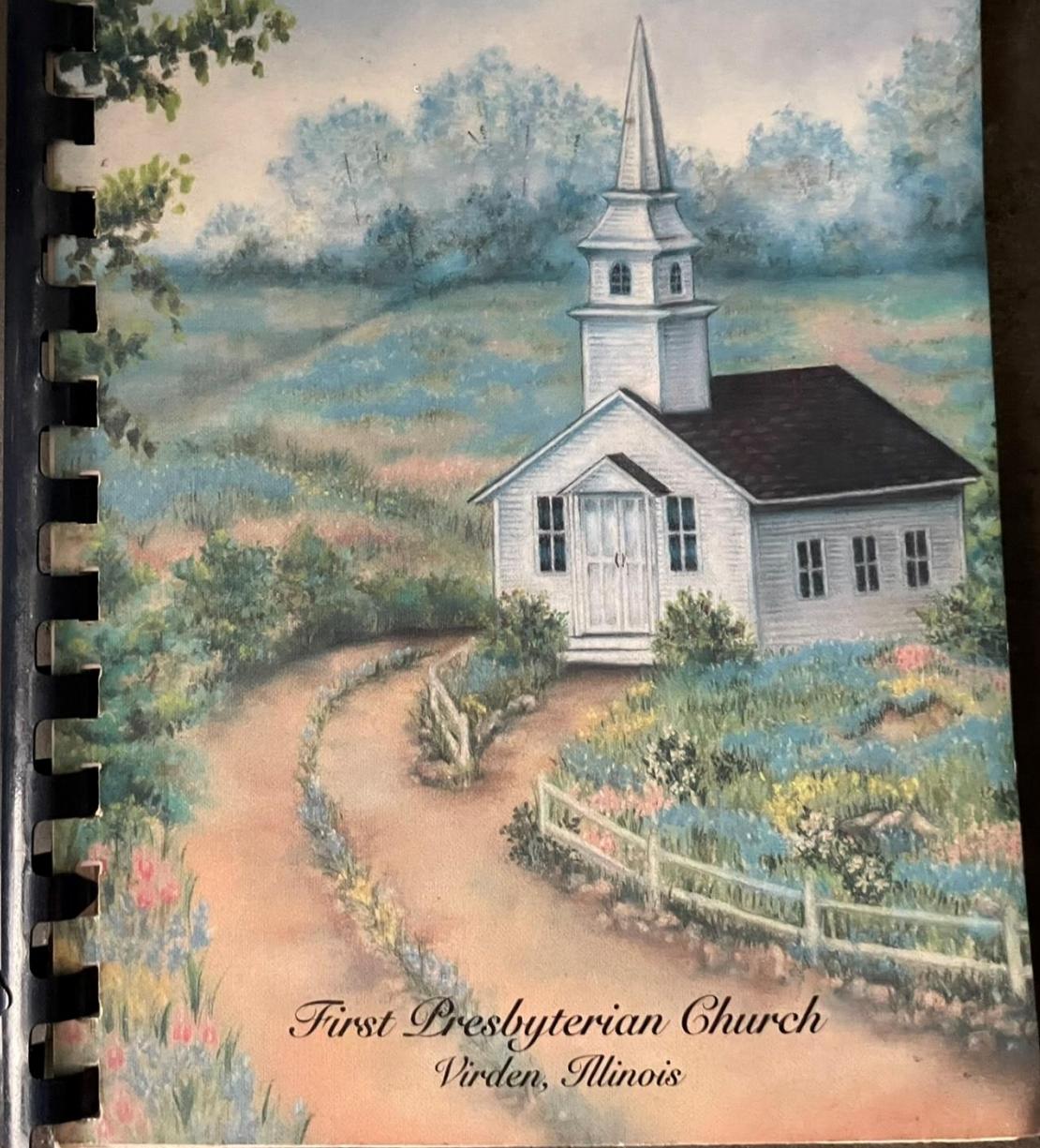
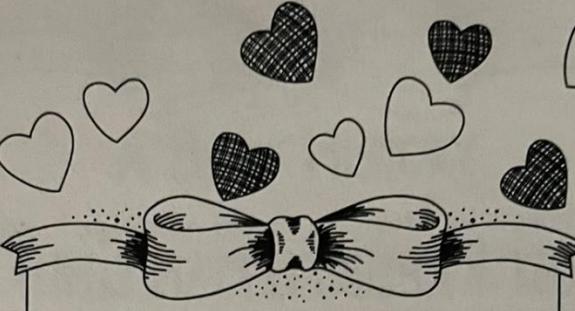


Recipes & Remembrances





RECIPES AND REMEMBRANCES

Members and Friends of the
First Presbyterian Church

Virden, Illinois

Sponsored by
Board of Deacons

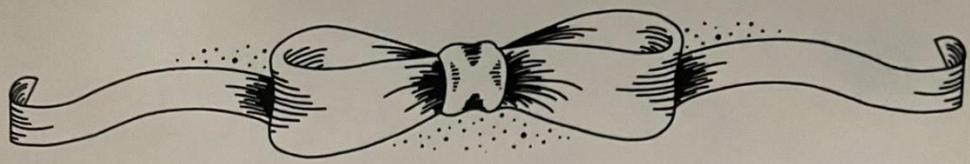


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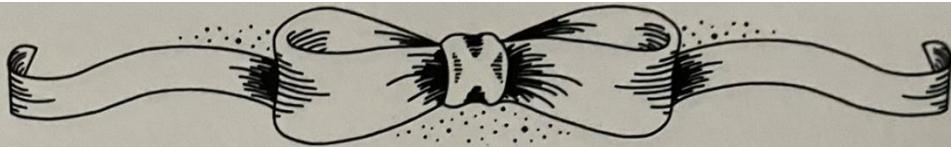
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FIRST PRESBYTERIAN CHURCH VIRDEN, ILLINOIS



Established in 1854 to Present



A BRIEF HISTORY

The First Presbyterian Church of Virden was organized in 1854 with eight members. A modest frame church was built in 1854, but soon was outgrown. A North End mission church was yoked with First Presbyterian in 1906. It dissolved and joined the present church in 1924.

On April 12, 1911, an American flag was planted on the spot where work on the new church was to begin on June 19. On August 19, 1911 the cornerstone was put in place.

We are grateful to the committed and dedicated folk, who spent time and effort to provide us the luxury of the stained art glass windows. They were imported from Germany, hand cut and hand blown. The Art glass Window Company of Wisconsin installed them. There are three large ones and many small ones.

The Estey Organ Company of Vermont designed the organ especially for our church. It is a pneumatic organ using compressed air to perform music. Several have provided special music for worship. We want to give special recognition here to Margaret V. Smith, who was the church organist for over sixty years.

Since its organization in 1854 there have been 27 ministers. Rev. Ron Grimes is the present pastor, number 28.

Today the church has many programs: Sunday school for all ages, puppet ministry, special music, coffee fellowship, and host a cub scout pack and weekly den meetings. We have regular Sunday worship at 10 o'clock and other special services throughout the year.

Many instances of improvements have been made over the years. Whenever there is movement on foot the ladies organizations are in the front ranks. They share a large part of the undertaking. As it was true in our past history, it's true today, and to those ladies and their recipes, we dedicate this cookbook.

*Loved ya!
Granny Hayes*

Submitted by
Adele Hayes



DEDICATION

This book is dedicated to all the excellent cooks among our members and friends at the First Presbyterian Church of Virden. It is dedicated to the memory of those we wish to honor, with their special recipes in this book.

A cookbook is not simply a recipe book. Just reading this book will no doubt bring forth images of warmth, love, homes, and family, and good times shared together. We trust that it will do this for you as you read it. Share these recipes so that they will be passed on to future generations.

ACKNOWLEDGEMENTS

A project such as this involves planning and works by many people. We wish to thank Susan Jorn, who brought this project to the board of deacons. She has been our guide along the way. Thanks to the Board of Deacons, who has sponsored the project and attended many meetings to work on it. Thanks to all those who have typed and helped edit the recipes. Thanks to: Colleen Jorn, Corey Horn, Cara Horn, Dondi Lechner, Ron, Kathy, and William Grimes

I especially want to thank Susan Jorn, who has spent hours with me reading recipes, so that I could enter them into the computer. Since I cannot see to read them, I could not have completed this extensive typing without her help. Also, I am grateful to Adele Hays for help in preparing the historical sketch for this book. Her help was invaluable in this area. Finally, a grateful thanks you to all the members and friends of the Presbyterian Church, who have shared their favorite recipes from the past and the present. We thank you from the bottom of our hearts.

Kathy Grimes

Board of Deacons

President	Kathy Grimes
Secretary	Mary Ellen Lawson
Treasurer	Susan Jorn

Members: Jack Peters, Vince Jorn, Cara Horn, Peggy Opremchak, Pat McKain, Mary Ellen Lawson, Dondi Lechner, Kathy Grimes and Susan Jorn





HEAVEN'S GROCERY STORE

I was walking down life's highway a long time ago,
One day I saw a sign that read "Heaven's Grocery Store."
As I got a little closer, the door came open wide.
And when I came to myself, I was standing there inside.

I saw a host of angels, they were standing everywhere,
One handed me a basket and said, "My child, shop with care."
Everything a Christian needed was in that grocery store,
And all you couldn't carry, you could come back for more.

First, I got some patience, love was in the same row,
Further down was understanding, you need that wherever
you go.

I got a box or two of wisdom and a bag or two of faith,
I just couldn't miss the Holy Ghost, for it was all over the place.

I stopped to get some strength and courage, to help me run
the race.

By then my basket was getting full, but I remembered I needed
some grace.

I didn't forget salvation, for salvation, that was free,
So I tried to get enough of that to save both you and me.
Then I started up to the counter to pay my grocery bill,
For I thought I had everything to do my Master's will.

As I went up the aisle, I saw prayer and I just had to put that in,
For I knew when I stepped outside, I would run right into sin.
Peace and joy were all plentiful, they were on the last shelf,
Song and praises were hanging near, so I just helped myself.

Then I said to the angel, "Now how much do I owe?"
He just smiled and said, "Just take them everywhere you go."
Again, I smiled at him and said, "How much do I owe?"
He smiled again and said, "My child, Jesus paid your bill a long
time ago."





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Helpful Hints

- You won't need sugar with your tea if you drink jasmine tea or any of the lighter-bodied varieties, like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.
- Calorie-free club soda adds sparkle to iced fruit juices, makes them go further and reduces calories per portion.
- For tea flavoring, dissolve old-fashioned lemon drops or hard mint candy in your tea. They melt quickly and keep the tea brisk!
- Most diets call for 8 ounces of milk and 4 ounces of fruit juice. Check your glassware. Having the exact size glass ensures the correct serving amount.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes or longer if you want a stronger flavor.
- Always chill juices or sodas before adding to beverage recipes.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. Not only is this more decorative, but it also inhibits melting and diluting.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.
- One lemon yields about $\frac{1}{4}$ cup juice; one orange yields about $\frac{1}{3}$ cup juice. This is helpful in making fresh orange juice or lemonade!
- Never boil coffee; it brings out the acid and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use COLD water for electric drip coffee makers. Use 1 to 2 tablespoons ground coffee for each cup of water.
- Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer.
- Cheeses should be served at room temperature, approximately 70°.

Appetizers & Beverages

Appetizers

BACON CHEESE BALLS

6 slices bacon, cooked and crumbled	1 tsp. Worcestershire Sauce
1 1/2 c. shredded cheddar cheese	1/8 tsp. hot pepper sauce
1 c. chopped, pitted black olives	1 c. chopped nuts
1/2 c. butter or margarine, softened	1 c. chopped parsley

Combine bacon, shredded cheese, chopped olives, softened butter Worcestershire, and hot pepper sauces. Mix well. Chill 20 min. Shape into 3/4 inch balls. Roll balls in chopped nuts and chopped parsley. Yields about 4 doz.

Betty Stanley

CHEESE DIP

1/2 lb. Velveeta Cheese, cut up	1 small jar of pimentos, blot on paper towel and cut up
1 c. Miracle Whip	1 tsp. onion juice
1 tsp. sugar	

Cook in top of double boiler. Beat until creamy.

Mary Ellen Lawson

CHILI DIP

One can chili without beans	1 8-oz. pkg. cream cheese
-----------------------------	---------------------------

Mix and heat. Use corn chips for dipping.

Minnie "C. Vietti

CRAB SPREAD FOR CRACKERS

One pkg. imitation crab meat	1 stalk chopped celery
1 chopped onion	1 sprinkle of celery salt

Chop onion and celery very fine. Add crab meat and add enough Miracle Whip and the seasoning to make it real creamy. Mix thoroughly; cover and chill. Serve on Townhouse crackers.

Sharon Grooms

DEVILED EGGS

One dozen eggs	1 tsp. vinegar
1/4 c. mayonnaise	1/4 c. sugar to taste

(continued)

Boil eggs for 12 to 15 min. Halve eggs lengthwise; remove the yolks and mash above ingredients. If you don't add the sugar they will be more tart. Refill whites.

Note: If using fresh eggs add 1 tsp. vinegar while water is boiling.

Susan Jorn

DIP FOR APPLES

10 to 12 Tbsp. Half and Half
1 pkg. caramels

1 8-oz. pkg. cream cheese,
softened

Melt caramels; add other ingredients and mix. Use for sliced apples.

Susan Kime

FRESH VEGETABLE CHEESE BALL

1 8-oz. pkg. Neufchatel cheese
2 c. or 8-oz. Kraft light naturals
shredded reduced fat mild
cheddar cheese
1/2 c. finely chopped broccoli
flowerets

1/2 c. shredded carrots
2 Tbsp. sliced green onions
1/2 tsp. dill weed
1/2 Tbsp. coarsely ground black
pepper

Beat all ingredients except pepper until well blended. Chill; shape into ball; roll in pepper. Serve with assorted crackers. Makes approximately 2 1/2 c. Prep. Time is 15 min. plus chilling. Black pepper may be omitted and regular cheese could be used if a low fat content is not a concern.

Willa Smith

FRUIT DIP

1 7 oz. jar marshmallow cream
1 3 oz. pkg. cream cheese

1 8 oz. Cool Whip

Soften marshmallow cream and cream cheese in microwave, just enough so that it is easy to handle. Mix all ingredients together. Great with fruit.

Susan Jorn

GUACAMOLE

2 mashed ripe avocados
1 tsp. salt
1 Tbsp. lemon juice

1 Tbsp. grated onion
1/4 tsp. chili powder

Combine all ingredients in bowl. Top with 1/3 c. salad dressing. Spread this to seal edges of bowl. Chill in refrigerator. At serving time, stir in a little more salad dressing. You can also add 4 slices of crumbled fried bacon. Pass this with corn chips.

Kathy Grimes

HOT WINGS

Flour

1/2 stick margarine

Cayenne red pepper

Sauce: 1 12-oz. bottle crystal hot
sauce

Mix flour and cayenne pepper. Roll chicken wings in mixture. Fry until done. In saucepan, mix margarine and hot sauce. Simmer. Dip cooked wings in sauce and place on cookie sheet. Bake at 375 to 400 degrees until hot and crisp.

Susan Jorn

OYSTER CRACKER SNACK

1 12-oz. pkg. Sunshine Oyster
Crackers

1 pkg. Hidden Valley Ranch salad
dressing

3/4 c. oil

1 tsp. garlic powder

1/4 tsp. dill weed

1 tsp. lemon pepper

Mix oil, dill weed, garlic powder, lemon pepper and dressing in plastic bag. Add crackers and shake well. Store in same bag until ready to use.

Betty Stanley

PIZZA DIP

1 pkg. Doritos

1/2 c. ripe black olives, sliced

1 8-oz. pkg. cream cheese,
softened

1/2 c. green pepper, chopped

1 10-oz. Heinz Chili Sauce

1/2 c. shredded Mozzarella Cheese

4 green onions, chopped

1 small can shrimp, optional

Spread softened cream on bottom of pizza pan. Spread on chili sauce; layer rest of ingredients with cheese on top to resemble a pizza.

Susan Kime

TACO DIP

1 8-oz. pkg. cream cheese,
softened

1 pkg. dry taco seasoning

1 8-oz. container of sour cream

8 to 10-oz. Picante Sauce

Mix in order given and chill overnight. Serve with taco chips. May use low or reduced fat cream cheese and sour cream, but not fat free.

Susan Kime

VEGGIE DIP

1 2/3 c. mayonnaise

1 tsp. ginger

4 tsp. soy sauce

1 tsp. vinegar

1 tsp. grated onion

Mix ingredients and use fresh veggies to dip.

Minnie C. Vietti

Beverages

BERRY-PINEAPPLE SLUSH

1 20-oz. can pineapple chunks, packed with juice, drained	$\frac{1}{4}$ c. real lemon juice from concentrate
2 c. fresh or frozen unsweetened raspberries or strawberries	2 Tbsp. sugar
1 c. orange juice	1 1 -liter bottle ginger ale, chilled

Combine pineapple, berries, orange juice, lemon juice and sugar in blender or food processor. Cover and blend or process until smooth. Press mixture through fine-mesh sieve. Discard seeds. Transfer to 2 qt. square baking dish. Freeze at least 24 hours or until firm. To serve, let stand at room temperature 20 to 30 min. Scrape across surface with large spoon and place slush in glasses. Add ginger ale; stir to mix. Garnish with fresh raspberries and mint sprigs, if desired.

Unknown

COFFEE LOVER'S FREEZE

$\frac{3}{4}$ c. sugar	1 tsp. vanilla
1 $\frac{1}{2}$ c. milk	2 c. whipping cream
1 $\frac{1}{2}$ c. cold coffee	

In heavy saucepan, combine sugar, milk, and bring to boil. Stir until sugar is dissolved. Remove from heat; let stand until cool. Combine milk mixture, coffee, vanilla, and one cup whipping cream. Mix well. Pour mixture into loaf pan and freeze until slush consistency, about one to two hours. Beat remaining whipping cream until stiff peaks form. Do not over beat. Just before serving, stir slush mixture; spoon into dessert dishes filling two thirds cup full. Top with whipped cream. Makes 12 half cup servings.

Unknown

CRANBERRY PUNCH

2 qt. cranberry juice	1 c. bottled lemon juice
1 46-oz. can pineapple juice	2 qt. ginger ale

Chill all ingredients before combining. Combine juices and add ginger ale. Serve immediately after adding the ginger ale. If desired, omit one quart ginger ale and add a bottle of gin vodka or light rum.

Unknown

HOT CHOCOLATE MIX

1 8 qt. box dry milk	1 6-oz. jar Coffee Mate
1 lb. box powdered sugar	1 lb. Nestle Chocolate Mix

(continued)

Mix all ingredients. To serve, fill each mug about one third full and fill with hot water.
Marie Wilkinson--Susan Jorn's Mother

JOAN'S PERFECT FOUR PUNCH

3 large bottles of 7 Up	1 10-oz. pkg. frozen raspberries,
1 large can frozen pineapple concentrate	drained
	1/2 gal. raspberry sherbet

Be sure all ingredients are well chilled. In large container, combine 7 Up, frozen pineapple concentrate, and juice from raspberries. Mix well. Pour into large punch bowl; add sherbet and serve. May substitute pineapple sherbet in place of raspberry sherbet.

To Darla, Nancy, Jenny, and Andrew Roberts

ORANGE JULIUS

1/3 c. condensed orange juice	1/4 c. sugar
1/2 c. milk	1/2 tsp. vanilla
1/4 c. water	6 ice cubes

Blend in blender until ice cubes are well crushed. Serves two.

Susan Jorn

PARTY PUNCH

1 46-oz. can pineapple juice	1/4 c. fresh lemon juice
1 6-oz. can frozen orange juice	1 large bottle of ginger ale
1/2 c. powdered sugar	

Have all juices chilled. Combine pineapple and orange juices. Melt powdered sugar in lemon juices and add. Add ginger ale just before serving. Makes two and a half quarts.

Unknown

REFRESHING SUMMER DRINK

3 oranges	1 c. sugar
2 lemons	2 qt. water

In a 2 qt. pitcher, add fresh squeezed oranges and lemons; add sugar and enough water to make two quarts.

Pat McKain

RUSSIAN TEA

2 c. Tang	1 c. instant tea
1 1/2 c. sugar	2 pkg. lemonade mix
1 tsp. cinnamon	1 tsp. cloves

(continued)

Mix all these dry ingredients in a 2 qt. Covered container. To serve, put one heaping
tablespoon of Russian tea mixture in a cup of hot water.

Kathy Grimes

SHERBET PUNCH

4 pkg. orange Kool-aid,
unsweetened
1/2 gallon orange sherbet

Mix altogether and serve.

1 quart 7-Up
1 large can pineapple juice

Unknown

SPICED TEA

1 1/2 c. Tang
1 pkg. orange flavored instant
breakfast drink
1/2 c. sugar

1/2 c. instant tea
1 tsp. cinnamon
1/2 tsp. cloves

Combine all ingredients and store in tightly covered container. For each serving
use 1 heaping teaspoon per cup of boiling water. Stir until dissolved.

Unknown

WEDDING PUNCH

2 1/2 c. pineapple juice, chilled
1 pint lime, lemon or raspberry
sherbet

1 pint vanilla ice-cream
1 12-oz. bottle ginger ale or 7-Up

Combine pineapple juice, sherbet and half the ice-cream. Beat until smooth. Add
ginger ale or 7-Up. Spoon remaining ice-cream into punch. Serve immediately.
Makes 14 1/2 c. servings.

Unknown



Soups, Salads & Vegetables

Helpful Hints

- Fresh lemon juice will remove onion scent from hands.
- To save money, pour all leftover vegetables and water in which they are cooked into a freezer container. When full, add tomato juice and seasoning to create a "free" soup.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), will make them easier to digest.
- When cooking vegetables that grow above ground, the rule of thumb is to boil them without a cover.
- A lump of sugar added to water when cooking greens helps vegetables retain their fresh color.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- To quickly bake potatoes, place them in boiling water for 10 to 15 minutes. Pierce their skins with a fork and bake in a preheated oven.
- To cut down on odors when cooking cabbage, cauliflower, etc..., add a little vinegar to the cooking water.
- To avoid tears when cutting onions, try cutting them under cold running water or briefly placing them in the freezer before cutting.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To avoid toughened beans or corn, add salt midway through cooking.
- For an easy no-mess side dish, try grilling your vegetables along with your meat.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions or slightly crushed seasoned croutons.

Soups, Salads & Vegetables

Soups

1 lb. ground beef
1 large onion chopped
1 green pepper, chopped
1 can tomatoes (2 cups)
1 8 oz. can tomato sauce

1 1 lb. can chili beans
1 tsp. salt
1 to 2 tsp. chili powder
1 bay leaf, dash garlic and cumin

In heavy skillet, cook meat, onion, and green pepper until meat is light brown. Stir in tomato sauce, beans, tomatoes, salt, chili powder, garlic, bay leaf, and cumin. Simmer 1 hour.

In memory of Frank Galbraith

ASPARAGUS SOUP

1 lb. of asparagus, tips removed

1 15 oz. can of chicken stock

Finely chop or process asparagus stems with chicken stock and one slice of medium onion. Cook until soft. Add tips and 1 Tbsp. butter or oleo. 8 oz. of water or milk. 1 tsp. of flour and milk mixed. Add 1 oz. of cheese of your choice. Simmer for 3 to 5 min.

David Riesenberger

BROCCOLI-CHEESE SOUP

2 10-oz. pkg. frozen chopped broccoli
1 lb. pasturized processed American cheese
1 Tbsp. butter
3/4 c. chopped onions
6 c. water

6 chicken bouillon cubes
8-oz. pkg. fine egg noodles
1 tsp. salt
6 c. milk
Pepper to taste
1/8 tsp. garlic powder

Heat butter and sauté onions. Add water and bouillon cubes. Boil and gradually add noodles and salt. Cook uncovered 3 min. and stir in broccoli and garlic powder. Cook for 3 min. and add milk, cheese, and pepper. Stir constantly until cheese melts.

Note: This soup will freeze and keep a month.

Unknown

CABBAGE SOUP

1 c. chopped onion
2 Tbsp. oleo
2 c. shredded cabbage
1 pkg. frozen lima beans
1 c. sliced carrots
1 c. sliced potatoes
1 c. chicken broth

1/2 tsp. salt
1/4 c. oleo
1/4 c. flour
1/4 tsp. paprika
3 c. milk
2 c. shredded cheese

Sauté onions in 2 Tbsp. oleo. Add vegetables, broth, and salt. Bring to boil, simmer, until vegetables are tender. Meanwhile, melt 1/4 c. oleo in pan, blend in flour, paprika and pepper. Remove from heat and stir in milk. Heat to boiling; stirring constantly. Boil and stir one minute. Remove from heat; stir in cheese until melted. Add vegetables, using all liquid from vegetables.

Willa Smith

CHEESE SOUP

1 c. celery, diced
1 c. carrots, diced

1 c. onions, diced
1 c. potatoes, diced

Cook all the above ingredients with four cubes of chicken bouillon and 1 qt. of water. When they are tender, put into crockpot. Don't drain the water. In the crockpot, have the following: 2 cans of mixed vegetables, one can drained, 2 cans of cream of chicken soup, 1 lb. of Velveeta chunked up 1 small jar of Cheez Whiz. Let cook.

Susan Kime

CHICKEN CELERY SOUP

4 c. chicken broth
2 ribs celery, sliced
1 c. cooked rice
1 c. diced cooked chicken, more if desired

2 green onions or celery tops
minced
Lemon sauce, optional
Salt and pepper to taste

Skim fat from broth. Pour broth into saucepan and bring to boil. Add celery and simmer 5 min. or until crisp and tender. Add rice, chicken, and onions and heat just to boiling. Stir in lemon sauce; heat and season with salt and pepper. Makes about 6 cups.

Unknown

CHILI

1 lb. ground beef
1/2 c. chopped onion
3 garlic cloves, minced
3 Tbsp. chili powder
2 Tbsp. flour

1 tsp. salt
2 Tbsp. sugar
1 can 8 oz. tomato sauce
1 c. water
2 cans Bushes red beans

In a large pan, fry hamburger, add garlic, sugar, flour, salt, chili powder and onions. Then add tomato sauce and water. Cook on low for about 15 min. Then add beans, and cook on low for about 20 min. Add more water if desired.

Peggy Opremchak

CHILI

1 lb. ground beef	1 tsp. salt
1 large onion, chopped	1 to tsp. chili powder
1 green pepper chopped	1 bay leaf
1 can of tomatoes, 2 c.	Dash of garlic and cumin
1 8-oz. can tomato sauce	
1 16-oz. can chili beans, about one pound	

In heavy skillet cook meat, onion and green pepper until meat is light brown. Stir in tomato sauce, beans, tomatoes, salt, chili powder, garlic, bay leaf, and cumin. Simmer one hour.

In Memory of Frank Galbraith--Sue Langley's Uncle

CLAM CHOWDER

1 can minced clams	2 cans New England clam chowder
2 cans cream of potato soup	1 qt. half and half
2 cans cream of celery soup	

Add potatoes, already cooked and diced; additional celery and onion optional. Heat through. This will freeze. Serves 8.

Susan Kime

FRENCH ONION SOUP

1½ lb. or 5 c. thinly sliced yellow onions	3 Tbsp. flour
3 Tbsp. butter	2 quarts boiling beef stock
1 Tbsp. oil	½ c. dry white wine
1 tsp. salt	Salt and pepper to taste
¼ tsp. sugar, to help onions to brown	

Cook onions slowly with the butter and oil in covered saucepan for 15 min. Uncover, raise heat to medium and stir in the salt and sugar. Cook for 30 to 40 min. stirring frequently until the onions have turned an even deep golden brown. Sprinkle in the flour and stir for 3 min. Take pan off heat; blend in the boiling liquid add the wine and season to taste. Simmer partially covered for 30 to 40 min. or more. Skim occasionally. Season to taste. Set aside uncovered until ready to serve. Then reheat, serves 8 to 10. For topping, add Italian bread or croutons and Swiss cheese. Bake a few more minutes before serving.

Unknown

POTATO BACON SOUP

4 c. diced potatoes	2 c. skim or 2% milk
¾ c. green onions	6 slices of cooked bacon, crumbled
1 can 10 ¾ oz can chicken broth	Salt and pepper
1 c. cottage cheese	

(continued)

Combine potatoes, onions and celery, broth. Bring to boil. Cover and simmer 15 min. Remove 1 c. vegetable mixture and set aside. Place half remaining vegetables and half cup cottage cheese in blender. Purée until smooth. Pour into saucepan and repeat with remaining vegetables and cottage cheese. Stir in milk, bacon, seasoning 1 c. vegetables. Heat through, but do not boil.

Pat McKain

POTATO SOUP

4 cans of cream of chicken soup	4 chicken bouillon cubes
4 cans milk	1 large onion diced
6 to 8 strips of bacon, fry crisp, set aside	2 c. celery chopped
Keep bacon grease.	1 stick butter
2 c. cubed ham	1/2 lb. frozen hash browns, cube style

Boil hash browns in 4 c. of salted water. Add onion, celery, and bouillon cubes. Cook until tender. Add remaining ingredients and simmer. Pour some of the bacon grease into soup.

Teresa Jorn

POZOLE

(Southwestern Soup)

1/4 c. vegetable	*1/4 c. chopped green chilies
1 toe garlic, chopped	1 Tbsp. chili powder
1 lb. coarse ground pork	2 cans (15 oz.) chicken broth
1/4 c. flour	1/2 tsp. salt
1 medium onion, chopped	1/4 tsp. pepper
2 c. cooked pinto beans	1&1/2 tsp. dried oregano
1 can hominy (white) drained	1/4 c. snipped cilantro
1/4 c. chopped carrots	* optional
1/4 c. chopped celery	

Heat oil and garlic in 3 qt. saucepan. Coat pork with flour and cook over medium heat. Stir until brown--remove from pan. Cook and stir onion in same pan until tender. Add pork and garlic mixture along with remainder of ingredients. Cook approx. 1 hour. Serves 6-8

Bendena Enrietta

TACO SOUP

1 lb. ground beef or ground turkey	3 cans tomatoes or 3 cans Ro-Tel tomatoes
1 can hominy	1 can Jalapeño peppers
1 can pinto beans	1 chopped onion
1 can lima beans or black-eyed peas or chili beans	1 pkg. taco seasoning
1 can northern beans	1 pkg. Ranch dressing mix

10

(continued)

33970-00

Brown meat, add seasonings and other ingredients. Simmer 45 min. to 1 hour. Can be put into crockpot to heat for a couple hours. Great to prepare ahead of time.

Willa Smith

Salads

24 HOUR SALAD

4 whole eggs
1/4 tsp. dry mustard
1/4 tsp. salt
Juice of one lemon
1/2 c. warm milk
1/2 pt. plain cream

1/2 pt. whipping cream
1/2 lb. grapes or one can white cherries
1 lb. marshmallows
1 lb. almonds or pecans
One large can of pineapple, drained

Beat together: 4 whole eggs, 1/4 tsp. dry mustard, 1/4 tsp. salt, and juice of one lemon. Add 1/2 c. warm milk and cook in double boiler. Remove as soon as it starts to get thick. Let cool; add 1/2 pt. plain cream, and 1/2 pt. whipping cream, whipped. Cut and drain well 1 large can pineapple, 1/2 lb. grapes, or one can white cherries. Cut in 1 lb. marshmallows, and 1 lb. almonds or pecans. Mix dressing and fruit well together. Let stand overnight in stone crock, and serve on lettuce leaves. Will serve 24. Copied from 1925 Presbyterian cookbook.

Ruth Rishel

APRICOT SALAD

2 c. crushed pineapple, juice and all 20 oz.
1/2 c. sugar

1 c. water
Bring these 3 ingredients to boil and add 2 3 oz. pkg. apricot Jello

Put in large pan and let set. When Jello is firm, break up in small chunks. Beat 2 pkg. of Dream whip, according to directions. Beat in one 8 oz. pkg. of softened cream cheese. Add Jello chunks. Refrigerate a few hours before serving.

Susan Kime

CHERRY JELLO SALAD

1 box cherry Jello (3 oz.)
1 can cherry pie filling

1 small can crushed pineapple

Heat 1 c. water to boiling. Add 3 oz. box of cherry Jello. Stir until melted and let cool. Add 1 can cherry pie filling and one small can crushed pineapple. Return to refrigerator until set.

Minnie C. Vietti

CRANBERRY SALAD

2 3 oz. boxes of orange Jello
1 c. chopped celery
Juice of 2 oranges

1 qt. of cranberries, ground up
1 c. sugar
1/2 c. chopped pecans

(continued)

Dissolve Jello in 2 c. water. Add orange juice add sugar to ground cranberries and stir well until dissolved. Add rest of ingredients when Jello is partially set.

Susan Kime

CREAM CHEESE SALAD

1 pkg. lemon Jello dissolved in 1/2 c. hot water	1/2 c. chopped nuts
1 8-oz. pkg. cream cheese	1 c. chopped celery
1 8-oz. container of Cool Whip	1 c. drained pineapple

Dissolve the Jello in 1/2 c. hot water. Add cream cheese to Jello mixture. When cool, fold in the Cool Whip. Add the nuts, celery, and pineapple. Refrigerate.

Cheryl Sprague

CREAMY EGG SALAD

1 3 oz. pkg. cream cheese softened	1/4 c. finely chopped celery
1/4 c. mayonnaise	1/4 c. sweet pickle relish
1/2 tsp. salt	2 Tbsp. minced fresh parsley
1/2 tsp. pepper	8 hard-cooked eggs, chopped
1/4 c. finely chopped green or red pepper	

In a mixing bowl beat cream cheese, mayonnaise, salt and pepper until smooth. Add green pepper, celery, relish, and parsley. Fold in eggs. Refrigerate until serving. Yields 3 cups.

Peggy Opremchak

EARL'S SALAD

2 pkg. regular vanilla pudding mix--fat free	3 c. water
1 pkg. sugar free orange Jello	1 c. crushed pineapple, drained and reserve liquid
1 Tbsp. tapioca or 1 Tbsp. cornstarch--dissolved	1 can Mandarin oranges drained, discard liquid

Cook: vanilla pudding, orange Jello, and tapioca or cornstarch in water until clear and thickened. Add pineapple and oranges. Add water to reserved pineapple juice to make 1 cup. Stir into cooked sauce and fruits and stir well. Refrigerate. Can substitute lime Jello and pears in place of mandarin oranges can be used.

Willa Smith

FROZEN FRUIT MOLD

1 pkg. frozen strawberries	2 c. sugar
1 can crushed pineapple, drained	2 cans apricots, drained and cut
1 c. water	4 diced bananas

(continued)

Combine all fruits; cook sugar and water to make syrup. Pour over fruit. Apportion fruits into cupcake liners (foil works best) Freeze; keeps well in freezer. Makes 24 to 30 cupcake sized molds.

FROZEN STRAWBERRY SALAD

8 oz. pkg. of cream cheese	1 small can of crushed pineapple
1 small container of Cool Whip	2 bananas diced
10 oz. pkg. frozen strawberries	

Mix strawberries and pineapple/ mix $\frac{3}{4}$ c. sugar with cream cheese. Add bananas and cool whip then fruit. Freeze in a 9 x 13 in. pan.

Susan Kime

FRUIT SALAD

1 small can frozen orange juice	1 can chunky fruit, drained, or
1 pkg. vanilla instant pudding	fresh fruit

Mix orange juice and pudding until thick. Pour through fruit. Make sure all fruit is well drained.

Marie Wilkinson--Susan Jorn's Mother

FRUIT SALAD

1 can peach pie filling	1 can drained pineapple tidbits
1 pt. thawed strawberries with their juice	4 bananas, sliced

Mix pie filling and fruits. Chill 4 hours or over night. You can also add marshmallows, coconut, or Cool Whip, or one or more of those items. This salad keeps well and it serves a crowd.

Kathy Grimes

FULL MEAL SALAD

5 cooked potatoes	1 c. Hellmann's Mayo.
1 c. diced celery	6 hard-cooked eggs
2 c. cubed ham or bologna	1/2 c. chopped onion
1/2 c. salad oil	1 c. shredded cheese

Dice potatoes as for potato salad. Slice eggs and mix everything all together.

Adele Hays

GEORGIE'S FROZEN SALAD

2 cartons sour cream	1 small can crushed pineapple, drained
3/4 c. sugar	4 Tbsp. maraschino cherries
2 Tbsp. lemon juice	1/2 c. chopped pecans
2 mashed bananas	
1 c. miniature marshmallows	

Mix all together well and put in 9 in. x 9 in. pan. Freeze until needed. Cut in squares, and serve on lettuce leaves.

Willa Smith

HOT CHICKEN SALAD

2 c. cooked chicken, cut in chunks	1 tsp. grated onion
1 can of cream of chicken soup, undiluted	1 Tbsp. lemon juice
3/4 c. Hellmann's Mayonnaise	1/2 tsp. salt
1 c. diced celery	3 hard-cooked eggs, sliced
1 c. cooked rice	1 small can water chestnuts, sliced

Mix ingredients together. Put in buttered, flat casserole dish (8 x 8 in. or 6 x 9 in.) Top with 1 c. cornflakes crushed and buttered, 1/2 c. slivered almonds. Bake at 350 degrees for 30 min.

Catherine C. Thompson

ITALIAN LETTUCE SALAD

1 pkg. Good Seasons Italian mix, regular, made with Puritan oil or olive oil	1 can plain artichoke hearts, quartered
1 small jar of pimento, chopped	1 red onion, sliced

Mix marinade and keep in refrigerator over night. Next day, break up head of lettuce and add marinade. Add rest of ingredients, add grated fresh Parmesan or Romano cheese. Mix and serve.

Susan Kime

KRAUT SALAD

1 large can chopped shredded kraut	1 c. chopped onion
1 c. sugar	1 c. chopped celery
1 c. chopped green pepper	1 scant c. vinegar

Drain kraut and rinse it thoroughly. Chop vegetables. Add all ingredients and mix very well. Chill in refrigerator overnight. This keeps well and is good for a crowd.

Kathy Grimes

MOLDED GARDEN SALAD

1 pkg. lemon Jello
1 c. hot water
3/4 c. cold water

1 tsp. celery salt
3/4 tsp. onion salt
2 Tbsp. vinegar

Add vegetables--French green beans, canned shoestring carrots, add pimientos, and olives. Put in mold and chill.

Virginia Martin

OHIO COLESLAW

Dressing:
1 c. cider vinegar
3/4 c. oil
2 Tbsp. sugar
1 tsp. dry mustard
1 tsp. celery seed
1 tsp. salt

Cabbage Mixture:
1 medium head cabbage, chopped
1 medium onion, chopped
7/8 c. sugar--sprinkle sugar over
cabbage, carrots green pepper,
chopped can also add sliced
green olives

Bring dressing ingredients to boil; cool and pour over cabbage mixture. Will keep in the refrigerator 3 to 4 weeks.

Jo Ann Nichols
Jo Ann Nichols

ORANGE JELLO SALAD

1 pkg. orange Jello
1 can Mandarin oranges, drained

1 8 oz. Cool Whip
1 small container cottage cheese

Mix Jello and cottage cheese together. Add Cool Whip and diced oranges; then chill.

Susan Jorn

PEA SALAD

1 16 oz. can French style green
beans, drained
1 16 oz. can peas, drained
1 4 oz. jar pimentos, drained

1 small onion, chopped
1 green pepper, diced
4 celery stalks, chopped

Marinate 1 c. sugar, 1/2 c. vinegar, 1/4 c. salad oil, 1/4 tsp. salt. Heat until sugar dissolves. Pour marinated mixture over vegetables. Ready to eat in 24 hours. Can be made several days before serving.

Pat Walter

PICKLED VEGETABLE SALAD

1 c. sugar
1/2 c. salad oil
3/4 c. vinegar
1/2 tsp. pepper
1 tsp. salt
1 Tbsp. water

1 can cob cut corn
1 can peas
1 can French cut green beans
1 c. chopped onions
2/3 c. chopped celery

Bring sugar, oil, vinegar, salt, pepper, and water to a boil. Remove from heat and cool. Pour vinegar mixture over vegetables and refrigerate. Will keep several days.

Minnie C. Vietti

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POTATO SALAD

4 large potatoes cooked and diced
3 hard boil eggs, chopped
1/2 c. cheese, shredded fine
6 stuffed olives, sliced
2 sweet pickles, chopped
1/2 c. celery, chopped

1 Tbsp. onion, finely chopped
Dressing: Mix in small bowl, 1/2 c.
mayonnaise or more if needed
2 Tbsp. mustard
1 tsp. vinegar
1 pinch chili powder

Combine dressing mixture with potato mixture. Salt and pepper to taste, and garnish with parsley, paprika or both.

Peggy Opremchak

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PRESBYTERIAN GLODEN GLOW SALAD

2 pkg. lemon Jello
2 c. boiling water
2 Tbsp. vinegar
1 Tbsp. sugar

1 tsp. salt
1 can crushed pineapple, drain and
reserve juice
2 c. grated carrots

Dissolve Jello in boiling water. Use reserved pineapple juice as part of the 2 c. water. Add remainder of ingredients and refrigerate. This salad was served many times, when the church served annual money making dinners

In Memory of Margaret Smith submitted by Willa Smith

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1 ton
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For c
2 pk
2 c.
1 c.
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PRETZEL SALAD

1 c. crushed pretzels
One stick melted butter
1/3 c. sugar
1 8 oz. cream cheese

1/2 c. sugar
1 20 oz. can crushed pineapple,
drained
1 8 oz. container Cool Whip

Mix and press into bakery pan; pretzels, butter, sugar, bake 7 min. at 400 degrees. Set aside to cool. Mix cream cheese with 1/2 c. sugar. Cream together and add crushed pineapple. Add cool whip and fold together. Put mixture on top of cool pretzel crust. Just before serving, add crushed pretzel crumbs on top. Will get soggy if too soon.

Submitted by Jane Rishel

PURPLE SALAD

1 6 oz. box raspberry Jello
1 #103 can blueberries with their
juice

1 9 oz. can crushed pineapple

Dissolve the box of Jello in 1 c. boiling water. Add blueberries with their juice. Add the crushed pineapple, drained. Mix with this one small container of Cool Whip. This makes a pretty lavender salad

Kathy Grimes

RAMEN NOODLE COLESLAW

One bag of shredded coleslaw
cabbage
1/4 c. chopped red onion
One small bag of slivered almonds
One small bag of sunflower seeds
One pkg. beef flavor Ramen
Noodles (crush noodles)
Mix together, adding Ramen
noodles and dressing just before
serving.

Dressing: 1/2 c. oil
1/2 apple cider vinegar
1/4 c. sugar
Beef flavor packet from Ramen
noodles

Shake and mix well in jar or bowl.

Submitted by Jane Rishel

SHOE PEG SALAD

One can French cut green beans
One can white shoe peg corn
One can small (Le Sueur) peas, all
drained

1 c. chopped peppers
1 c. diced celery
1 c. chopped green onions

For The Dressing: Bring to a boil and cool: 3/4 c. vinegar, 1 c. sugar, 1/2 c. oil, 1
tsp. salt and 1 tsp. celery salt. Mix well and let stand overnight.

Ruth Rishel

SHOE PEG CORN SALAD

1 pkg. shoepeg corn
1 tomato, diced

2-3 green onions, diced
A little mayonnaise

Cook corn and let cool. Then mix all ingredients together with a little mayonnaise.
For crab salad, substitute crab for corn.

Donna Dean-Sue Langley's sister

SOUR CREAM CRANBERRY SALAD

2 pkg. raspberry Jello
2 c. hot water
1 c. sour cream

1 c. cranberry sauce
1 c. chopped pecans

(continued)

Mix cranberry sauce well in 1 c. boiling water. Stir until smooth. Dissolve Jello in 1 c. boiling water. Add cranberry mixture and chill. Spread sour cream on top. Refrigerate.

Marie Wilkinson--Susan Jorn's Mother

TAFFY APPLE SALAD

4 c. peeled and diced delicious apples	1/2 c. sugar
1 8 oz. can crushed pineapple	1 Tbsp. flour
1 c. salted peanuts	1 egg (beaten slightly)
1 8 oz. Cool Whip	2 Tbsp. cider vinegar

Mix last four items with pineapple juice in saucepan. Cook on medium heat (5 min.) until thick. Put in dish to cool; set for 4 hours. Mix in Cool Whip, add apples, pineapple and peanuts. Let set overnight.

Submitted by Jane Rishel

WILTED LETTUCE SALAD

4 c. Lettuce leaves	3 chopped green onions
3 or 4 radishes	5 slices bacon
1/2 to 1 tsp. salt	3 Tbsp. sugar
2 Tbsp. vinegar	

Wash lettuce carefully, and chop into a large bowl. Add onions with tops and radishes, then toss mixture lightly. Fry bacon; in the hot bacon drippings, add about 1/2 to 1 tsp. salt. 1 tsp. sugar and 2 Tbsp. vinegar. Stir well. Heat and pour immediately over lettuce. Toss lightly to coat all leaves. Crumble cooked bacon over the top.

Marie Wilkinson--Susan Jorn's Mother

Vegetables

ART'S BEANS

1 large can pork & beans	1 to 2 c. ketchup
2 to 3 onions, cut up coarse	1/4 to 1/3 lb. bacon, cut 2 inches in length
1 Tbsp. yellow mustard	
1/2 to 1 c. brown sugar	

Fry bacon crisp; pour off all but 1/2 to 2/3 c. grease. Add ketchup, brown sugar, mustard and onions. Stir at medium heat to cook out excess moisture. Add bean juice. Cook and stir until thick and onions are transparent. Add beans and mix at low heat. It will burn easily.

Submitted by Jane Rishel

BAKED BEANS

1 large can Pork 'n Beans
1/2 c. catsup
1/4 c. brown sugar

1 small onion chopped
2 slices bacon

Mix all ingredients together. Lay bacon on top. Bake at 350 degrees for one and a half hours.

Susan Jorn

BAKED HASH BROWNS

2 lb. bag of frozen hash browns
1 stick of oleo, melted
1 can of cream of chicken soup
1 tsp. salt

1 tsp. pepper
1 pt. of sour cream
2 c. of shredded cheddar cheese
Minced onion, optional

Add oleo, soup, salt, pepper, and cheese, and mix. Add sour cream and then hash browns. Spread in a 9 x 13 in. pan. Bake at 350 degrees, uncovered for about 1 1/2 hours.

Susan Kime
Susan Kime

CALIFORNIA BLEND VEGETABLES

2 big pkg. California blend
vegetables
1 can mushroom soup

6 oz. pkg. Chicken Stove Top
Stuffing
1 stick oleo

Cook vegetables and put in bottom of casserole dish. Pour can of mushroom soup over mixture. Cut up 1/2 lb. Velveeta cheese. Put on top of mixture. Use 1/2 stuffing mix and 1/2 seasoning. Mix up and spread on top. Melt oleo and pour on top. Bake uncovered at 375 degrees for 30 min.

Sue Ann Langley

CHEESE GARLIC POTATOES

Cook 8 medium potatoes with skins on. Cool and cut up as for potato salad. Put in 8 x 8 in. or 9 x 11 in. pan. Make sauce and pour over potatoes; put in oven for 30 min. Bake at 350 degrees. **Sauce:** Melt 1/2 stick oleo and one chopped small green pepper and let cook a little. Add 4 Tbsp. flour and 3 c. milk and 1/2 Velveeta Cheese chopped. Stir in 1 tsp. garlic salt. The sauce shouldn't be thick, because the potatoes will thicken; just add a little milk.

Dondi Lechner

CHEESEY BROCCOLI BAKE

1 10 oz. pkg. frozen chopped broccoli	1 c. cooked rice 1/2 c. sour cream
1 10 1/4 can cheddar cheese soup	
3 c. cooked chicken (1 chicken boiled in water)	

Mix all ingredients together. Spread cheddar cheese on top. Bake uncovered 30 to 35 min. at 350 degrees.

In Memory of Nellie Nerone-Sue Langley's Mother

CHINESE PEAS WITH ALMONDS

1/3 c. finely chopped raw pork or chicken	1 tsp. Accent
1 Tbsp. salad oil	1 c. chicken broth
2 c. Chinese snow peas	1 Tbsp. cornstarch
1/2 c. almonds or water chestnuts	2 Tbsp. cold water

Fry meat in hot oil in preheated skillet. Add peas, almonds, and Accent, and broth. Cook covered over high heat for about 3 minutes. Combine cornstarch and cold water. Push vegetables aside, and add cornstarch mixture to broth. Cook and stir until slightly thickened. Add salt to taste. Makes 3 to 4 servings.

Kathy Grimes

COLD CARROTS

2 lb. raw carrots	1 can tomato soup
1 green pepper	1/2 c. cooking oil
1 large onion	1/2 c. vinegar
Marinade: 1 c. sugar	1 tsp. Worcestershire sauce
1 tsp. dry mustard	

Peel and slice carrots, green pepper and onion. Cook carrots until tender, but not too done. Drain and cool. Mix marinade and pour over carrots, green pepper and onion. Cover and let stand for 24 hours. Will keep at least a week in the refrigerator.

Kathy Grimes

CORN PUDDING

1 can of creamed corn	1 Box Jiffy Corn Bread Mix
1 can whole kernel corn, drained	1 stick of margarine, melted
1 8 oz. sour cream	

Mix together in pan; bake 1 hour at 350 degrees. If desired, remove and put Cheez Whiz on top.

Susan Jorn

ESCALLOPED PINEAPPLE

1 can crushed pineapple $\frac{1}{2}$ c. milk
1 qt. soft bread crumbs, or 6 slices
bread trimmed

Cream 1 c. sugar, 1 stick oleo 1 tsp. lemon juice 3 eggs and pour over bread and pineapple mixture. Add milk to mixture. Bake at 375 degrees until light brown, about 25 to 30 min.

Minnie C. Vietti

GERMAN BRUSSELS SPROUTS

10 oz. pkg. frozen Brussels sprouts 2 Tbsp. vinegar
3 slices of bacon 1 Tbsp. chopped pimento
2 Tbsp. sugar $\frac{1}{4}$ c. cold water
1 tsp. salt 1½ tsp. cornstarch

Fry bacon and drain, reserve 2 Tbsp. bacon drippings. Dissolve cornstarch in $\frac{1}{4}$ c. cold water. Stir in sugar, salt, vinegar, pimento, and cornstarch. Add liquid with reserve bacon drippings. Cook until thickened and clear. Add Brussels sprouts and stir until sprouts are separated and warm. Top with crumbled bacon strips. This can be prepared the night before and heated before serving. Reserve bacon until serving. Also can be put in crockpot to keep warm.

Willa Smith

MARINATED VEGETABLES

2 large tomatoes 6 Tbsp. oil
1 large onion 6 Tbsp. sugar
1 large green pepper $\frac{1}{2}$ tsp. celery seed
1 large cucumber 2 dashes paprika
Marinate: 6 Tbsp. vinegar

Cut vegetables in slices or chunks and put in bowl. Combine marinade ingredients and pour over vegetables. Cover and chill 2 to 3 hours.

Susan Jom

PARTY MASHED POTATOES

12 medium potatoes, about 4
pounds $\frac{1}{8}$ tsp. pepper
1 8-oz. pkg. cream cheese 1 clove garlic, crushed
1 c. sour cream $\frac{1}{4}$ c. chopped chives
2 tsp. salt Paprika
 1 Tbsp. butter

Cook potatoes and drain. Mash and beat all but chives and butter. Stir in chives. Spoon lightly into greased, not buttered 10 cup baking dish. Sprinkle paprika; dot with butter. Bake at 350 degrees until lightly golden and heated.

Unknown

PHONEY CABBAGE ROLLS

1 lb. lean ground beef	1 can tomato soup
1 chopped onion	1 c. water
1 tsp. salt	3 Tbsp. rice
1/2 tsp. pepper	3 c. coarsely shredded cabbage
Garlic powder to taste	Grated cheese or slices
1 Tbsp. Worcestershire sauce	

Brown ground beef. Add onions, salt, pepper, garlic powder, Worcestershire sauce, and cook until golden. Drain off excess fat. Stir in soup, water, and rice. Place cabbage in casserole. Pour meat mixture over cabbage. Cover and bake for 1 1/2 hr. at 325 degrees. Add grated cheese or slices for the last five minutes of cooking.

Mary Irish

SCALLOPED CABBAGE

1 medium head of cabbage, sliced thin	1 c. cubed cheddar cheese
2 c. cracker crumbs, reserve some for topping	1 13 oz. can evaporated milk
	Salt and pepper to taste

Cook cabbage in slightly salted water until tender. Drain. Layer cabbage, cheese, and crumbs in greased 2 qt. casserole dish. Pour milk over all and top with remainder crumbs. Bake at 350 degrees for 30 min.

Juanita Rankin

SCALLOPED CARROTS

4 and 1/2 c. carrots, peeled and sliced	1/8 tsp. celery salt
1/2 c. chopped onions	1/8 tsp. dry mustard
1/8 c. butter or oleo	1 c. milk
1/8 c. flour	4 oz. cheese spread (Velveeta)
1/4 tsp. salt	2 c. cubed bread or croutons
	1/4 c. butter or oleo melted

Cook carrots in boiling water until tender and crisp; drain. In large saucepan, cook onions in 1/8 c. butter until tender, not brown. Stir in flour, salt, mustard, celery salt, pepper and milk, all at once. Cook until bubbly, stir in cheese spread until melted. Add carrots, stir to coat. Transfer to 12 x 7 1/2 x 2 in. baking dish. Toss bread crumbs or croutons with butter to coat. Sprinkle over carrots. Bake, uncovered until bubbly on top, and slightly toasted.

Juanita Rankin

SCALLOPED CORN

1 can of whole kernel corn, drained	2 tsp. sugar
1 can of cream style corn	1/2 to 3/4 single stack of crackers

(continued)

Mix all ingredients together in casserole dish. Put crushed cracker crumbs on top. Dot with butter. Bake at 350 30 to 45 minutes.

Susan Jorn

SCALLOPED PINEAPPLE

1 large can pineapple, drained	$\frac{3}{4}$ c. sugar
3 c. bread crumbs	1 stick butter
2 eggs beaten	

Mix together: the large can of pineapple, drained, bread crumbs, eggs, sugar, and butter. Bake 1 hr. at 325 degrees.

Virginia Martin

SCALLOPED PINEAPPLE

8 slices of bread, cubed	2 c. sugar
2 sticks of butter	1 large can crushed pineapple in
3 eggs	juice
1 and 1/2 c. milk	

Soak bread in milk. Cream butter and sugar in mixture. Add eggs, stir in pineapple. Mix with soaked bread. Put in 9 x 13 in. pan. Bake 1 hour at 325 degrees. Serves 16.

Adele Hays

SWEET POTATO PUDDING

1 c. cooked, mashed, sweet potatoes	$\frac{1}{3}$ c. white sugar
2 eggs	$\frac{1}{3}$ c. brown sugar
2 Tbsp. melted oleo	1 c. orange juice
	1 tsp. vanilla

Mix everything together with mixer so it is really smooth, like a pudding. Bake in greased 1 qt. dish covered for 30 min. at 350 degrees.

Kathy Grimes

TEXAS POTATOES

2 lb. frozen hash brown potatoes	1 c. sour cream
2 c. grated cheddar cheese	Salt and pepper
1/2 c. onion	2 c. corn flakes
1/2 can cream of celery soup	

Mix all together plus 1 c. of corn flakes. Pour 1 c. corn flakes on top. Bake in greased 9 x 13 in. dish for 350 degrees for 1 hour. This is great for cook outs.

Bernice Cox -Kathy Grimes' Mother

TWICE BAKED POTATOES

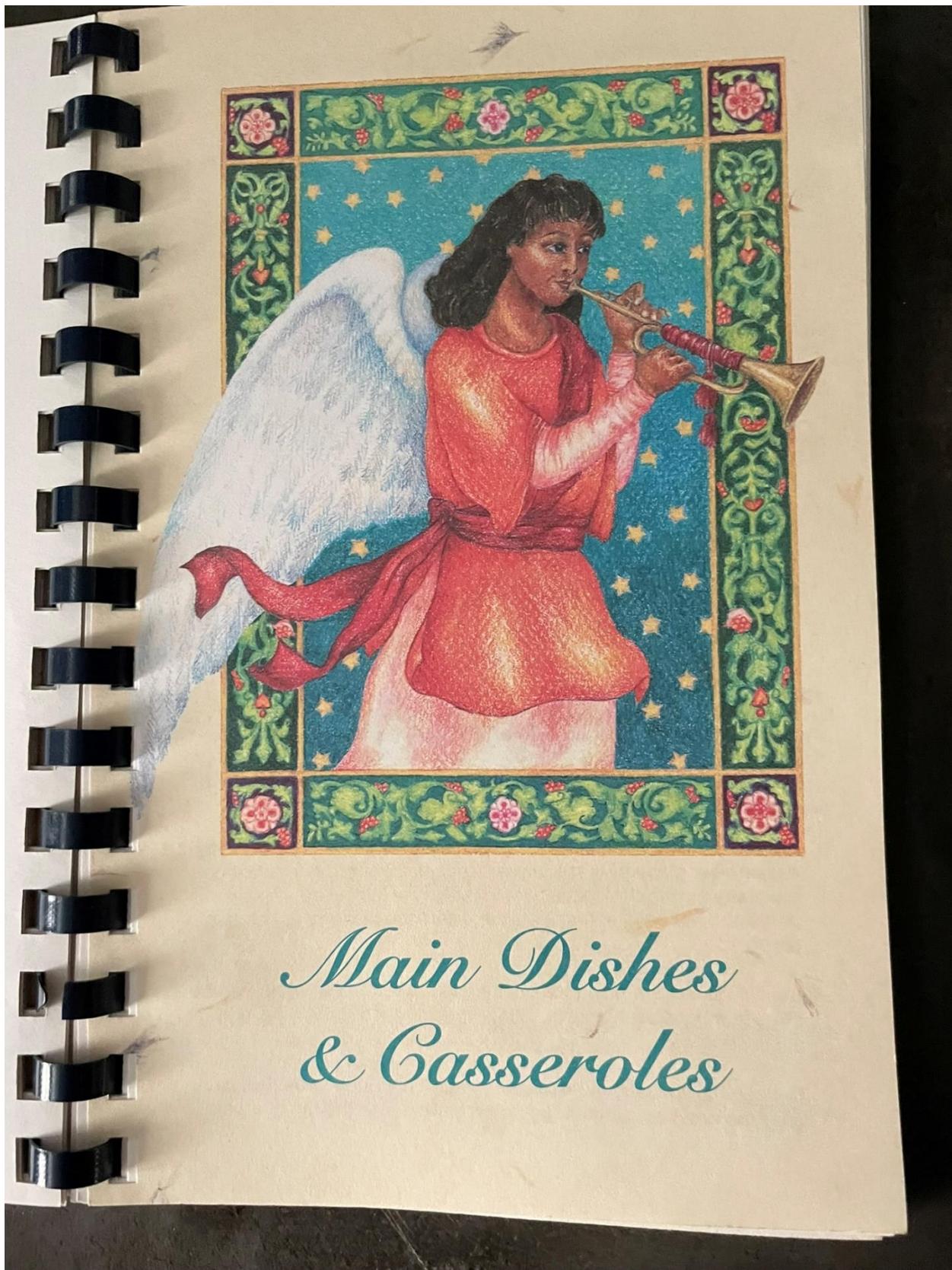
**6 baked potatoes
1/2 c. sour cream
1 tsp. onion flakes**

**1 c. shredded cheese
1/2 c. soft oleo**

Cut potatoes lengthwise; scoop meat from skins and mash with sour cream, cheese, butter and onion. Top with a little cheese; bake at 375 degrees for 1 hour. Can be made ahead and kept a day or two in refrigerator.

Janell Bednara

Recipe Favorites



Helpful Hints

- When preparing a casserole, make an additional batch to freeze. It makes a great emergency meal when unexpected guests arrive. Just take the casserole from the freezer and bake it in the oven.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked thawed foods.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic and pepper flavors get stronger when they are frozen, while sage, onion and salt get milder.
- Don't freeze cooked egg whites; they become tough.
- Spray your grill with vegetable oil to prevent sticking.
- Instant potatoes are a good stew thickener.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Store at 0°. Always use frozen cooked foods within one to two months.
- Store dried pasta, rice (except brown rice) and whole grains in tightly covered containers in a cool, dry place. Always refrigerate brown rice, and refrigerate or freeze grains if they will not be used within five months.
- Glazed pottery, earthenware, glass, metal - all can be used for casseroles. Many of these casserole containers come in bright colors and pleasing designs to complement your tableware. The type of container you use makes very little difference, as long as it is heat-proof.
- Soufflé dishes are designed with straight sides to help your soufflé climb to magnificent heights. Ramekins are good for serving individual casseroles.
- To keep boiled lasagna noodles from sticking together as they cool, keep the noodles separate by draping them over the rim of a pot.

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Main Dishes & Casseroles

Main Dishes

BAKED CHOP SUEY

1 lb. hamburger	1 1/2 cans of water
2 medium onions chopped	2 Tbsp. soy sauce
1 c. celery chopped	1 c. uncooked rice
1 can cream of chicken soup	2 c. Chow Mein noodles
1 can cream of mushroom soup	

Brown hamburger; add chopped onions and celery. After browning, put these three ingredients in large casserole. Add two cans of soup, add water to cans and use this liquid to stir in casserole. Add rice and soy sauce, stir and add salt, and pepper to taste. Bake at 350 degrees for 1 hour. Put 2 c. of chow mein noodles on top of casserole and cook for final 15 min.

Minnie C. Vietti

BREAKFAST PIZZA

1 tube of crescent rolls	3 eggs
1 lb. pork sausage	1/4 c. milk
1 c. frozen, shredded hash browns, thawed	1/4 tsp. pepper
1 c. (4-oz.) shredded cheddar cheese	1/4 c. grated Parmesan cheese

Unroll crescent roll dough and place on a greased 12 in. pizza pan. Press up sides of pan to form crust. In a skillet, brown sausage over medium heat. Drain and cool slightly. Sprinkle sausage, hash browns and cheddar cheese over crust. In a bowl, beat eggs, milk and pepper. Pour over pizza. Sprinkle with Parmesan cheese. Bake at 375 degrees for 28 to 30 min. or until golden brown.

Dondi Lechner

CABBAGE ROLLS

2 lb. hamburger	2 small onions
1/4 c. rice	2 garlic cloves
1 tsp. salt	1 large head cabbage
1 egg	

Cut core from cabbage. In boiling water, boil cabbage 10 min. Let cool. Mix remaining ingredients and roll mixture in cabbage leaf. Put rolls in large pot; add two large cans of tomatoes and simmer for 2 hours.

Pat McKain

CHICKEN CHIMICHANGAS

1/4 c. salad oil	For topping: 1/2 c. shredded cheddar cheese
1 large green pepper, chopped	1/2 c. shredded Monterey Jack cheese
1 large onion, chopped	Sour cream
2 1/2 c. shredded, cooked, chicken about 1 1/4 lb.	Salad oil
1/4 to 1/2 c. chicken broth	Jar of salsa
1 1/2 tsp. salt	Can also add guacamole
8 10 in flour tortillas	

In a large skillet, heat oil over medium heat. sauté pepper and onions until soft. Stir in chicken, 1 c. salsa, enough chicken broth to moisten. Add the salt and set aside. Preheat oven to 250 degrees. Wrap tortillas and heat until slightly soft, about 5 min. Place a scant, 1/2 c. chicken mixture at one end of tortilla in a mound about 5 inches long. Keep other tortillas wrapped while filling each one. Roll tortilla around mixture, folding edges toward center. Secure end with two wooden toothpicks. Repeat with remaining tortillas and filling. In large deep skillet, heat one inch oil, fry chimichangas until golden brown and crisp, turning once. Remove wooden picks; place on baking sheet. Spread 1 c. salsa over fried tortillas; sprinkle with cheeses; heat under broiler until cheese melts. Serve with guacamole and sour cream. Pass remaining salsa. Makes four servings, 8 chimichangas.

Susan Jorn

CHICKEN TACOS

1/2 c. chopped onion	12 taco shells
2 Tbsp. butter	Shredded lettuce
2 c. cooked chicken	Diced tomatoes
1 8-oz. jar of thick and chunky salsa	Shredded cheddar or Jack cheese
1 pkg. taco seasoning	Salsa

Sauté onions in butter in medium skillet until translucent. Stir in chicken, salsa, and seasoning mix. Simmer uncovered over low heat for 15 min. Meanwhile, heat taco shells according to package. Spoon chicken mixture into taco shells. Add some of lettuce, tomatoes, and grated cheese to each taco. Top with salsa. Serve this with heated refried beans sprinkled with grated cheese and diced green onions.

Susan Jorn

CHOP SUEY

1/4 c. margarine	2 lb. lean beef or pork, diced
1 1/4 c. hot water	2 c. chopped celery
1 1/2 c. chopped onion	1 tsp. salt
1/4 tsp. pepper	1/3 c. cold water
3 Tbsp. cornstarch	2 tsp. soy sauce
1 Tbsp. brown sauce	1 can mushrooms
1 can, drained bean sprouts	1 can Chinese vegetables
1 can water chestnuts, if desired	

Melt butter and quickly sear meat. Add hot water and cook slowly for 30 min. Add celery, onion, salt and pepper. Cover and cook 30 min. longer. Add cold water

(continued)

mixed with cornstarch and soy sauce. Cook 5 min. Add bean sprouts and bring to boil. Serve over rice or noodles (Add the one can of Chinese vegetables and mushrooms to meat mixture.)

Elaine Robinson

DIRTY RICE

1 c. rice	Pinch of thyme
1/2 c. chopped onion	1 Tbsp. dried parsley
1/2 c. chopped pepper	1 Tbsp. Worcestershire sauce
1/2 c. chopped celery	1/4 lb. butter
1 clove garlic or use powder	2 or 3 cut up chicken breasts, cooked
Salt and pepper	

Make thick broth as for gravy by adding 1 Tbsp. flour and enough water to make 1 c. gravy. Sauté onions, peppers, celery and seasonings in butter. Add all ingredients in a large pan and mix well. Use 1 c. chicken broth and 1 can cream of chicken soup to moisten well. Bake in a slow oven. Sprinkle additional parsley over the top.

Unknown

EASY CHICKEN AND RICE

1 chicken, cut up	1 pkg. dry onion soup mix
1 c. uncooked rice	1 soup can of water
1 can mushroom soup	

Place uncooked rice in casserole dish. Top with chicken pieces. Combine mushroom soup, dry onion soup. Mix and add water. Pour over rice and chicken. Bake covered at 350 degrees for 1 1/2 hours.

Minnie C. Vietti

FLAVORFUL BEEF STIR-FRY

2 Tbsp. cornstarch	1 pkg. 6-oz. frozen pea pods, thawed
2 tsp. sugar	2 Tbsp. chopped onion
6 Tbsp. soy sauce	2 Tbsp. vegetable oil, divided
1/4 c. white wine or apple juice, or water	1 8-oz. can sliced water chestnuts, undrained
1 lb. boneless round steak cut into thin strips	1 green pepper (optional)
3 c. broccoli florets	Hot cooked rice
2 medium carrots, thinly sliced	

In a bowl mix: cornstarch, sugar, soy sauce and wine, apple juice, or water until smooth. Add beef and toss to coat. Set aside. In a large skillet, stir fry broccoli, carrots, pea pods, green pepper and onion in 1 Tbsp. of the oil for 1 min. Stir in water chestnuts. Cover and simmer for 4 min. Remove and keep warm. In the same skillet, stir fry in remaining oil until meat reaches desired doneness. Return vegetables to pan. Toss. Serve over rice. Ready in 30 min. or less.

Kathy Black--daughter of Sue Langley

GARLIC STEW

2 lb. hamburger
1 onion
1 can corn
1 can tomatoes
1 green pepper

1 tsp. garlic powder
1 sack noodles
1 can sliced ripe olives
1 can green olives
1/2 lb. Velveeta cheese, diced

Boil and drain noodles. Brown hamburger, onion, and garlic. Mix all together. Bake 45 min. at 350 degrees. Freezes well. Serves twelve.

Adele Hays

GULOSH

1 lb. ground chuck
1 chopped onion

1 15-oz. can tomato sauce
1 chopped green pepper

Brown meat with onion and green pepper. Drain fat. Meanwhile, cook 2 c. macaroni and drain it. Put meat, sauce, water, onion, green pepper and cooked macaroni in skillet. Simmer everything for about 15 min. Top with lots of cheese.

Viola Grimes submitted by Kathy Grimes

HAM TETRAZZINI

1/4 c. finely chopped onion
1/2 lb. fresh, or 16-oz. canned, drained mushroom pieces
1/3 c. flour
3 c. milk
Dash of garlic salt and pepper

3/4 c. Parmesan cheese
7-oz. pkg. spaghetti cooked
2 c. small, thinly sliced cooked ham pieces
1/2 c. butter, melted

Sauté onions in butter until transparent. Add mushrooms and cook until tender. Blend in flour; stir in milk; continue stirring until mixture is smooth and thickened. Add salt and pepper. Mix 1/2 c. Parmesan cheese and spaghetti in the bottom of 2 qt. shallow baking dish. Cover with alternate layers of sauce and ham, ending with sauce. Sprinkle remaining cheese over top. Bake at 375 degrees until bubbly around edges and brown on top, about 20 to 25 min. Serves 6 to 8.

Susan Jorn

LASAGNA

1 1/2 lb. ground beef
1 tsp. oregano
1 large onion, chopped
1 tsp. garlic salt
1 can tomato soup
1 15-oz. can tomato sauce
1 Tbsp. vinegar

Lasagna noodles
1 large container of small curd cottage cheese
2 pkg. 8-oz. each mozzarella cheese
Parmesan cheese

In a skillet, brown: ground beef, oregano, chopped onion, and garlic salt. Drain. Then add: soup, tomato sauce and vinegar. Simmer for 30 min. Boil noodles as directed on box. Then rinse in cold water and drain well. Layer: noodles, cottage

(continued)

cheese, then meat sauce and mozzarella cheese, layer until you have used all ingredients. Put all of this in 9 x 13 in. pan. Sprinkle with Parmesan cheese on top. Bake at 385 degrees for 30 to 40 min.

Susan Jorn

MACARONI CHEESE BAKE

1 lb. elbow macaroni	3 Tbsp. butter or margarine
1 lb. grated shredded cheddar cheese (24-oz. if cheese lover)	1 lb. pkg. smoked sausage

First, preheat oven to 350 degrees. Melt butter in 9 x 13 in. pan in oven. Pour macaroni in pan (raw) and stir until macaroni is coated with melted butter. Then spread out even in pan. Pour milk over macaroni until just barely covered. Sprinkle cheese evenly over macaroni. With a spoon, mix cheese around in the macaroni. Bake for approximately 45 to 50 min. or until cheese is slightly browned. While baking, slice smoked sausage into 1/4 in. thick pieces. Remove pan from oven after the 45 to 50 min. baking time and places sausage slices evenly over the macaroni. Return to oven and bake another 15 min. Serves 4 to 6 people generously.

Vince Jorn

ROE-TEL CHICKEN CASSEROLE

1 large whole chicken, boiled	1 can cream of chicken soup
1 pkg. plain or nacho cheese tortilla chips	1 can cream of mushroom soup
1 large onion diced	2 c. sharp cheddar cheese
1 medium bell pepper diced	1 can Ro-Tel tomatoes with green chilies

Mix soups, onion and pepper. In a casserole dish layer soup mixture, then chicken, cheese, and chips, crushed. Repeat until all ingredients are used. Then top with Ro-Tel tomatoes. Bake at 350 degrees for 30 to 40 min.

Marie Wilkinson--Susan Jorn's Mother

SPAGHETTI IN MEAT

1 lb. ground round	1 c. ketchup
1 small onion, chopped	1 tsp. salt
Add in order:	1/4 tsp. pepper
1 1/2 c. tomato juice	1 c. uncooked broken spaghetti

Brown meat with onion and drain. Mix everything well and pour into 9 x 13 in. greased baking dish. Bake at 375 degrees for about 1 hour and 15 min. Cover while baking. When nearly finished, uncover and top with shredded cheddar cheese.

Kathy Grimes

STUFFED GIANT SHELLS

1 lb. ground chuck	1 egg
1 large onion, chopped	Salt and pepper
1 clove garlic, minced	18 giant shells
8-oz. mozzarella cheese, shredded	2 jars, 15-oz. each spaghetti sauce
1/2 c. Italian style dry bread crumbs	1/2 c. grated Parmesan cheese for
1/4 c. chopped parsley	top

Brown meat, onion, and garlic until meat is crumbly. Drain fat. Cool. Stir in cheese, crumbs, parsley, and egg. Season with salt and pepper. Cook shells about 15 min. Stuff meat mixture in shells. Spoon 1/4 c. of sauce over bottom of 9 x 13 in. pan. Place shells on top of sauce side by side in a single layer. Pour remaining sauce over shells and sprinkle with cheese. Bake 20 to 25 min. at 400 degrees.

Jane Rishel submitted by Susan Kime

STUFFED GREEN PEPPERS

1/4 c. rice	1 tsp. chili powder
1 lb. hamburger	1 15-oz. can tomato sauce
1 onion chopped fine	4 large green peppers
Garlic salt	Salt and pepper, plenty

Cook rice in shallow water until tender. Cook approximately 10 min. Add hamburger; cook until it falls apart. Add onion, garlic, salt, plenty of salt and pepper, chili powder, 1/2 can tomato sauce. Cook this mixture on simmer for 5 min. Wash peppers and salt in side. Stuff with mixture. Put lids back on. Set in additional sauce made as follows: Rest of tomato sauce, 1/2 tsp. sugar, salt and pepper, 1/2 tsp. chili powder. Cook stuffed peppers in covered saucepan. Cook for 25 min.

Bendena Enrietta

Casseroles

BREAKFAST CASSEROLE

6 eggs	1 lb. shredded cheddar cheese
1 lb. sausage	3 c. milk
6 to 8 slices of bread	Salt and pepper

Brown and drain sausage. Beat eggs, milk, salt and pepper together. Add browned sausage and cheese. Butter bread slices. Lay buttered side down in a 9 x 12 in. pan. Pour egg mixture over bread. Let set overnight in refrigerator. Bake next morning in a 350 degree oven for 35 to 45 min. Let set 10 min. and cut in squares and serve.

Elaine Robinson

BROCCOLI AND CAULIFLOWER CASSEROLE

2 boxes frozen broccoli and 1 box frozen cauliflower, cooked and drained	1 can cream of chicken soup 8 oz. jar of Cheez Whiz
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Combine all ingredients until cheese melts. Bake in large casserole dish at 350 for 30 min. Cover top with can of French fried onion rings for last 10 min.

Marcia Woodruff

BROCCOLI, CHEESE, RICE CASSEROLE

2 c. cook chicken or turkey	2 cans chicken broth
1 lb. frozen, chopped broccoli	1 c. instant rice
1 can cheddar cheese soup	1 Tbsp. curry powder
1 can cream of chicken soup or celery soup	5 slices of toast, cubed

Precook broccoli and mix all ingredients together. Bake at 350 degrees for about an hour. Let cool before you cut it. Makes a 10 x 13 in. cake pan. Enjoy.

Sharon Grooms

CAULIFLOWER CASSEROLE

1 bag of cauliflower	2 cans of cream of celery soup
1 bag of mixed vegetables	1/4 c. milk
1 jar of Cheez Whiz-small	

Cook vegetables until done. Drain. Mix Cheez Whiz and milk and add to vegetables. Season with salt and pepper. Bake in a 9 x 13 in. pan or casserole for 30 min. at 350 degrees.

Phyllis Proefrock

CHICKEN AND HASH BROWN CASSEROLE

Chicken pieces of left over chicken	1 can cream of chicken soup
Hash brown potatoes	1/4 c. milk
1 onion chopped	Salt and pepper to taste

Spray 9 x 13 in. pan with cooking spray. Spread chicken pieces on bottom. Layer hash browns on chicken. Put onion on potatoes. Pour cream of chicken soup and 1/4 c. milk on top. Cover top with shredded cheddar cheese. Bake at 350 degrees for about 30 min.

Unknown

CHICKEN AND RICE CASSEROLE

1/2 stick butter	1 can cream of chicken soup
1 can cream of mushroom soup	3/4 c. uncooked rice
1 can cream of celery soup	Chicken pieces (breasts)

Melt butter; mix all soups. Add one half of melted butter and 3/4 c. of uncooked rice. Place in 9 x 13 in. pan. Place chicken on rice mixture with skin side up. Put rest of melted butter over chicken. Sprinkle with minced parsley and paprika. Cover with foil; bake 3 hours at 225 degrees. Then bake 15 min. without foil at 350 degrees.

In Memory of Georgie Cox submitted by Mary Lynch

CHICKEN CASSEROLE

1 cooked 3 lb. chicken or chicken breasts	1 soup can of milk
1 4-oz. herb season stuffing mix	1 soup can of water
2 cans cream of chicken soup	1/4 lb. sharp cheese,

In a 9 x 13 in pan place half of her stuffing mix. Prepare it as instructions on box. Cut chicken into bite size pieces and spread over dressing. Add remaining dressing; mix with soup, milk, and water and pour over casserole. Top with cheese strips. Bake uncovered 1 hour at 350 degrees. Let set few minutes before serving.

Peggy OPremchak

CHICKEN CASSEROLE

2 c. uncooked Creamettes	1 small onion
2 cans mushroom soup	1/2 lb Velveeta cheese cubed
2 c. milk	Pinch of salt
3 hard-boiled eggs (add last)	2 c. diced, cooked, chicken

Mix all together. Put in baking dish. Refrigerate overnight. Take out one hour before baking. Put buttered bread crumbs or cornflakes on top. Bake at 350 degrees for one hour.

In Memory of Ruth Hein

CHICKEN CASSEROLE

One jar of Cheez Whiz	1 c. cooked chicken
1/2 c. milk	1-14-oz. can mushrooms, drained
7-oz. spaghetti broken into thirds	2 Tbsp. chopped pimento
2 Tbsp. margarine	1/4 tsp. poultry seasoning
1-10-oz. frozen, chopped broccoli, cooked and drained	1 Tbsp. instant onions

Cook and drain spaghetti. Combine cheese and milk. Mix well. Toss spaghetti with margarine. Combine all ingredients; mix well. Pour into 2 qt. casserole dish. Cover; bake at 350 degrees for 30 to 35 min. Stir before serving. Six servings.

Jo Ann Nichols

CHICKEN RICE CASSEROLE

1 c. raw rice, not instant	4 tsp. low sodium beef bouillon
2 cans substitute chicken soup mix	2 c. diced skinned cooked chicken
1 c. water	Parmesan cheese on top
Pinch of salt and pepper	

Mix all together. Bake 1 hour in a 9 x 13 in. pan. Bake at 350 degrees. Bake covered at first. Remove cover last few minutes to brown slightly. Use your imagination; add broccoli or frozen vegetable mix. Serves ten. See page 84 for soup mix recipe.

Willa Smith

CHOP SUEY CASSEROLE

1 lb. ground beef	1 can mushrooms
1 c. chopped celery	1 Tbsp. soy sauce
1 c. chopped onion	1 small pkg. medium sized noodles
1/4 c. chopped green pepper	1 c. crushed cornflakes
1 can bean sprouts	Butter
1 can tomato soup	

brown ground beef, celery, onion, and green pepper. Combine in 3 qt. casserole with bean sprouts, tomato soup, mushrooms, soy sauce and noodles. Toss cornflake crumbs with melted butter. Top beef mixture with cheese and cornflake mixture. Bake at 350 degrees for 40 min.

Betty Stanley

COMPANY CHICKEN CASSEROLE

2 cans cream of chicken soup	1 c. rice
1 can cream of mushroom soup	1/2 stick butter or oleo
1 can celery soup	1 chicken, cut up

Mix soups and rice and put in a greased pan. Press chicken into mixture. Top with melted butter. Bake uncovered in 325 degree oven for 2 hours.

Minnie C. Vietti

DOTTIE'S CORN CASSEROLE

1 can French style green beans	1/2 c. sour cream
1 can cob cut corn	1/2 c. chopped onion
1 can cream of celery soup	1/2 c. grated cheddar cheese

Drain beans and corn well. Add other ingredients, and mixing well. Pour into casserole dish. Topping: 1 stack Ritz crackers, crushed well 1 stick butter, melted Mix together and pour over casserole. Bake 40 min. at 350 degrees.

Dottie Kime, submitted by Susan Kime

MEXICAN CASSEROLE

1 can cream of mushroom soup (Can substitute cream of celery soup for the mushroom soup)	8 to 10 floured tortillas
1 soup can of milk	3/4 c. grated cheese (reserve 1/4 c. for topping)
1 small onion, chopped	1 Tbsp. chopped pimento
1 small can diced green chillies, (mild)	

Mix soup, milk, onions and chillies and heat to a rolling boil, stirring constantly. Mix bite size pieces of tortillas into soup mixture add 1/2 c. grated cheese and pimentos. Put everything into a 2 qt. casserole dish. Bake at 350 degrees for 30 min. Sprinkle top with 1/4 c. grated cheese when you take casserole out of oven.

In Memory of Louise Page, submitted by Jean Page

OVER NIGHT CHICKEN CASSEROLE

3 to 4 c. cooked chicken, diced	2 cans cream of mushroom soup
1/2 lb. grated American cheese	1 7-oz. pkg. raw macaroni
3 hard-boiled eggs, chopped	1 2-oz. jar of pimentos
2 small onion, chopped	3 Tbsp. green pepper
2 c. milk	Crushed potato chips

(Can substitute 1 can cream of celery soup for one of the cans of mushroom soup)
Into 9 x 13 in. pan, put all ingredients that have been mixed, except potato chips.
Place in refrigerator overnight. Add crushed potato chips on top just before baking.
Bake at 350 for 1 hour.

Bendena Enrietta

PIZZA CASSEROLE

1 lb. sauce	1 large jar of spaghetti sauce
1 lb. ground beef	1 large pkg. mozzarella cheese
2 medium onions, chopped	2 cans of crescent rolls
1 c. chopped green pepper	1 large pak. grated cheddar cheese

Spray 10 x 13 in. pan with cooking spray. Brown: ground beef and sausage and drain grease. Add: onion, green pepper, and spaghetti sauce. Put pkg. of mozzarella cheese on top of meat mixture. Place 2 cans of crescent rolls on top of cheese. Add the cheddar cheese and top with crescent rolls. Bake at 350 degrees until rolls are brown about 30 min.

Unknown

POTATO CASSEROLE

4 cans potatoes, sliced, drained and rinsed	1/2 c. chopped onion
1 c. mayonnaise	6 slices raw bacon, cut in small pieces
1 lb. Velveeta cheese, cubed	1/4 to 1/2 c. sliced olives

Toss first four ingredients and put in greased 9 x 13 in. pan. Top with bacon and olives. Bake at 325 degrees for 1 hour.

Susan Jorn

RICE CASSEROLE

1 1/4 c. rice	1 small can mushrooms, drained
1 can French onion soup	1 stick oleo, cubed
1 can beef bouillon (Campbell's soup)	

Put all ingredients together in greased casserole dish. Use raw rice; it can be Minute Rice. Bake covered at 350 degrees for 1 hour.

Marcia Woodruff

SAUSAGE AND POTATO CASSEROLE

4 to 6 medium potatoes
1 can cream corn
3 to 4 Tbsp. butter
1 to 2 onions

Sausage patties
salt and pepper pepper to taste
Ketchup

Slice potatoes and onions. Arrange in layers (potatoes, onions, cream corn, pats of butter here and there) Place sausage patties on top. Bake at 350 degrees until potatoes and sausage are done, about 40 to 45 min. Dab sausage with ketchup and bake 5 more minutes. Good with tossed salad and hot rolls.

Paula Finley--Susan Jorn's sister

SPAGHETTI CASSEROLE

1 pkg. 7-oz. thin spaghetti
1/2 lb. ground beef
1 30-oz. Prego spaghetti sauce
1/2 lb. cottage cheese
1 8-oz. cream cheese

1 c. sour cream
1/2 c. chopped onion
1/2 c. chopped green pepper
2 Tbsp. melted butter

Cook spaghetti and drain. Sauté ground beef and drain. Mix ground beef and spaghetti sauce. Combine these ingredients: cottage cheese, cream cheese, sour cream onion and green pepper. In a 2 qt. casserole dish, spread one half of sauce and one half of spaghetti. Add cream mixture; add remaining spaghetti. Pour on butter then rest of meat sauce. Sprinkle 1 c. Parmesan cheese on top. Bake at 350 degrees 30 to 40 min. Better not to drain spaghetti until ready to use, because it gets sticky.

Marie Wilkinson--Susan Jorn's Mother

SWEET POTATO CASSEROLE

3 c. cooked, mashed sweet potatoes
1/3 stick of margarine
2 eggs, beaten

3/4 c. white sugar
1 tsp. vanilla
1 small can of Pet milk

Mix all ingredients and place in a baking dish. Topping: 1 c. brown sugar 1/2 c. plain flour 1 c. chopped pecans 1/2 stick margarine Mix together and sprinkle on top of potato mixture. Bake at 350 degrees for 35 min.

Susan Jorn

TACO CASSEROLE

1 lb. ground chuck
1 chopped onion
1 pkg. crushed Doritos chips
1 can green chillies

1 can mild or hot enchilada sauce
1 can cream of chicken soup
1 16-oz. can kidney beans

(continued)

Brown meat and onion. Drain fat. Grease 9 x 13 in. pan. Mix everything well and pour into it. Top with cheddar cheese. Bake covered at 350 degrees for about 45 min.

Kathy Grimes

VEGETABLE CASSEROLE

1 can white kernel corn, drained	1/2 c. grated cheddar cheese
1 can French style green beans, drained	1/2 c. chopped onion
1/2 c. sour cream	1/2 c. chopped celery
	1 can cream of celery soup

Mix corn and green beans in a bowl; then add rest of ingredients and mix well. Pour in casserole dish. Crush Ritz crackers and cover top well. Melt 1 stick of oleo and pour over crackers. Bake at 350 degrees for 40 to 45 min. If it looks too dry then pour some of corn liquid over it.

Marie Wilkinson--Susan Jorn's Mother

ZUCCHINI CASSEROLE

3 or 4 zucchini	Garlic salt to taste
1/2 stick oleo	Velveeta cheese
1 onion, chopped	Crushed Ritz crackers
Pepper	

Boil zucchini in enough water to halfway cover in saucepan with onion, oleo salt and pepper until tender, then drain. Place in casserole dish; cover with Velveeta slices and top with crackers. Dot with margarine and bake until lightly brown and cheese is bubbling.

Susan Jorn

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Meat, Poultry & Seafood

Helpful Hints

- Use little oil when preparing sauces and marinades for red meats. Fat from the meat will render out during cooking and will provide plenty of flavor. Certain meats, like ribs, pot roast, sausage and others, can be parboiled before grilling to reduce the fat content.
- When shopping for red meats, buy the leanest cuts you can find. Fat will show up as an opaque white coating, or can also run through the meat fibers, as marbling. Although most of the fat (the white coating) can be trimmed away, there isn't much that can be done about the marbling. Stay away from well marbled cuts of meat.
- Home from work late with no time for marinating meat? Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer and add marinade. Refrigerate for about 20 minutes and you'll have succulent, tender meat.
- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn and rearrange. Cleanup is easy; just toss the bag.
- It's easier to thinly slice meat if it's partially frozen.
- Tomatoes added to roasts will help to naturally tenderize them. Tomatoes contain an acid that works well to break down meats.
- Whenever possible, cut meats across the grain; they will be easier to eat and have a better appearance.
- When frying meat, sprinkle paprika over it to turn it golden brown.
- Thaw all meats in the refrigerator for maximum safety.
- Refrigerate poultry promptly after purchasing. Keep it in the coldest section of your refrigerator for up to two days. Freeze poultry for longer storage. Never leave poultry at room temperature for more than two hours.
- If you're microwaving skinned chicken, cover the baking dish with vented clear plastic wrap to keep the chicken moist.
- Lemon juice rubbed on fish before cooking will enhance the flavor and help maintain a good color.
- Scaling a fish is easier if vinegar is rubbed on the scales first.

Meat, Poultry & Seafood

Meat

"RATTLE SNAKE"

One round steak	Dash of garlic salt
1/2 c. flour	1 c. pancake mix
1/4 c. milk	2 eggs
1 Tbsp. Worcestershire sauce	1 stick margarine
1 Tbsp. soy sauce	

Cut steak into bite size pieces. Mix together pancake mix and flour in bowl. Mix eggs and milk together; put steak pieces into egg mixture; then roll in pancake mixture. Deep fry until golden brown. For dipping sauce: put stick of margarine in pan, add Worcestershire sauce, soy sauce, and dash of garlic salt. Cook until margarine melts; stir. Dip "rattle snake" into sauce.

Susan Jorn

BAKED PORK CHOPS AND DRESSING

Six pork chops	4 c. bread crumbs
1 Tbsp. instant onions	5 Tbsp. melted margarine
1/3 c. water	1 stalk of diced celery
Salt and pepper to taste	

Place pork chops in baking pan. Mix bread as for stuffing. Place mound of stuffing on each pork chop. Bake at 350 degrees for 45 min.

Adele Hays

CHARCOLED ROAST BEEF (DAD'S STYLE)

One 2 to 3 lb. chuck roast	Mustard, to cover both sides of
Salt and pepper, and a little onion	roast
or garlic	

Cover both sides of roast generously with mustard. Add salt, pepper, and a little garlic and onion to taste. Place roast in foil grilling bag or wrap tightly in foil. Can also add some vegetables, such as potatoes and carrots with the roast if you like. Place on heated grill and cook for about 45 min. on a side. Remove from grill when tender. This is delicious.

In Memory of Norman Grimes--Ron's Father

CHICKEN PARMIGIANA

4 chicken breasts	
3 1/4 c. water	
1 Tbsp. parsley flakes	
1/4 tsp. pepper	
1/2 tsp. oregano	
1 8-oz. can tomato sauce	

1 minced garlic clove	
1 tsp. salt	
1/2 tsp. Italian seasoning	
1/4 c. Parmesan cheese	
2 c. shredded mozzarella cheese	

(continued)

Place chicken in greased 8 in. glass dish. Combine tomato sauce, water, garlic and seasonings. Pour over chicken. Bake uncovered at 400 degrees for 15 to 20 min. Sprinkle with cheese. Bake 10 min. longer or until cheeses are melted.

Phyllis Proefrock

CROCK POT BEEF AND POTATOES

One round steak	1 can cream of mushroom soup
Potatoes, peeled and halved	1 pkg. dry Lipton Onion Soup

Place potatoes on bottom of crock pot until covered. Cut round steak into large pieces and layer on potatoes. Mix soups and pour over. Cook on low for 8 hours. Can also add a can of mushrooms.

Tami Ireland

HAM LOAF

1 1/2 lb. ham	Milk
1 1/2 lb. pork ground together	1 1/2 c. brown sugar
1 1/2 c. cracker crumbs	1/2 c. water
3 eggs	1/2 c. vinegar

Make two loaves. Bake at 350 degrees for 1 and a half hours. Baste with the brown sugar, water, and vinegar.

Unknown

INDONESIAN SPICED CHICKEN

1/4 c. soy sauce	Dash of salt
1/4 c. onion	1/4 tsp. red pepper
2 Tbsp. lemon juice	1/4 tsp. ginger
2 Tbsp. cooking oil	1/4 tsp. allspice
1/2 tsp. garlic	

Mix all ingredients together except for chicken pieces. Cover the chicken pieces with spicy mixture and place in refrigerator to marinade. Bake in large greased baking dish, uncovered at 400 degrees for 1 hour. If chicken should become too dry, spoon more marinade on top.

Kathy Grimes

ITALIAN BEEF

1 large chuck roast	1 pkg. Good Seasons Zesty Italian
3 c. hot water	Dressing Mix
3 beef bouillon cubes	One small jar pepperoncini peppers

Mix 3 c. of hot water with 3 bouillon cubes. Add one pkg. Italian dressing mix. Put chuck roast in crock pot and slowly pour liquid mixture over top. Add the jar of peppers, liquid and all. Cook slowly all night. When done, take out and shred and return to juice. Serve on Hoagie rolls or buns.

Elaine Robsnson

MEAT LOAF

2 lb. ground beef
1 c. crushed corn flakes
1/2 tsp. pepper
1 small onion, chopped
1/2 c. catsup
1 1/2 tsp. prepared mustard

1/2 tsp. ground nutmeg, if you like
2 eggs
2 tsp. salt
2 Tbsp. parsley, minced, if desired
1/2 c. brown sugar
2 Tbsp. cider vinegar

Bring to boil for sauce: catsup, mustard, nutmeg, brown sugar, cider vinegar. Mix meat loaf mixture together and add one half the sauce to meat loaf. Bake at 350 degrees for one hour. Pour on remaining sauce after it is baked one half hour.

Susan Jorn

MEAT LOAF

2 lb. ground chuck
1 large onion
4 cloves of garlic
1 egg
1/2 jar of pepper relish

1/2 c. milk
12 crushed crackers
Sprinkle of salt, pepper, and celery seed

Mix together and shape into a loaf and put in casserole dish. Bake at 350 degrees for one hour.

Pat McKain

POOR BOYS

3 to 4 lb. chuck roast
1 Tbsp. garlic powder
1 Tbsp. dry mustard

1 Tbsp. Worcestershire Sauce
1 tsp. salt
1 tsp. pepper

Cover and simmer six to eight hours with one to two inches of water. May need to add water occasionally.

Marcia Woodruff

PRESBYTERIAN HAM LOAF

2 eggs, beaten
1 lb. fresh ground pork
1 1/2 lb. cooked ham
1 c. dry bread crumbs
1 c. milk

1 tsp. Worcestershire Sauce
1 tsp. dry mustard
1/4 tsp. salt
1/2 tsp. pepper

Mix and form into loaf. Baste with: 1 c. packed brown sugar, 1 tsp. dry mustard, 1/4 c. cider vinegar, 1/4 c. water. Bake at 350 degrees. Multiply six times for church dinners.

In Memory of Margaret V. Smith

33970-00

ROAST AND RELAXATION

One large 14 x 20 Reynolds oven bag	2 medium onions, cut up
1/2 c. flour	3 celery sticks, cut up
1/2 c. water	1 medium green pepper, cut up
1 tsp. instant beef bouillon	6 medium potatoes, cut up
4 lb. boneless beef rump roast	1 8-oz. can tomato sauce
3 medium carrots, cut up	1 tsp. salt
	1/4 tsp. pepper

Preheat oven to 325 degrees. Shake flour into cooking bag. Place in 9 x 13 in. baking pan. Roll top of bag down; add tomato sauce, water, bouillon, salt and pepper. Squeeze bag gently to blend. Trim fat off meat and place in bag. Add the vegetables. Turn bag gently to coat everything with sauce. Close bag with tie. Cut six slots in bag. Bake 1 and 3/4 hours to 2 1/4 hours or until tender. To serve, spoon gravy from bag over roast and vegetables.

Phyllis Proefrock

SLOPPY JOES

1 lb. hamburger	1 Tbsp. sugar
2 stalks of celery, diced fine	1 Tbsp. vinegar
1 Tbsp. mustard	3/4 c. Brooks catsup

Cook hamburger, celery, and one onion diced fine, together for about 1/2 hour. Drain grease. Add all other ingredients and cook another half hour.

Susan Kime

SWISS STEAK

One round steak	1 Tbsp. vinegar
Flour	1/4 c. brown sugar
One large can tomatoes	1/2 tsp. cinnamon
One small can tomato sauce	A little oil or bacon grease
1 onion	

Flour round steak in oil or bacon grease. Drain grease. Add all other ingredients and simmer for one to two hours.

Dondi Lechner

SWISS STEAK

One round steak	Dash of Worcestershire Sauce
1/4 c. flour	Sliced onions
1 tsp. salt	2 small cans of tomatoes

Preheat oven to 325 degrees. Trim fat off meat and cut in serving pieces. Flour and brown meat on both sides. Place in casserole dish. Put sliced onions on top. Add tomatoes, Worcestershire Sauce, and salt. Bake covered about one hour. Uncover and bake one hour longer, or until meat is tender. I use lots of onions, because they cook up.

Sue Ann Langley

TACO DOGS

1 pkg. hot dogs
1/3 c. chili sauce
1 tsp. hot sauce
Chopped onion

Toasted buns
Shredded lettuce
Cheddar cheese, shredded
Diced tomatoes

Boil hot dogs until tender. In saucepan mix chili sauce, hot sauce, and bring to boil. Place hot dogs on toasted buns. Spoon sauce on hot dogs and add cheese, lettuce, and tomatoes.

Susan Jorn

TUNA CROQUETTES

1 lb. jumbo shrimp
1/4 c. minced onion
1 clove garlic, minced
1 tsp. salt

1 Tbsp. chopped parsley
1/4 tsp. pepper
1/4 c. dry white wine
1/4 c. butter

Remove shells of shrimp if desired. Split shrimp down back with sharp knife almost all the way through. Place shrimp in one layer in shallow place. Sprinkle with onion, garlic, and salt and pepper. Drizzle with wine. Dot with butter. Sprinkle with parsley. Broil, turning once until done. Takes 10 min. for shrimp measuring 15 to a pound or 15 min. for shrimp measuring 10 to a pound. Remove to a platter and garnish with parsley.

Unknown

WILL'S PORK CHOPS

4 to 6 center cut pork chops
Soy sauce

Put enough soy sauce in bowl to cover the chops well. Cover them well with flour. Dip them again in soy sauce and again in flour. Put a Tbsp. of oil in skillet or spray with cooking spray. Cook chops on medium heat until they are a little brown and very tender. Remove from heat and serve.

Will Grimes

Poultry

CHICKEN CORDON BLEU

4 chicken breasts
4 slices boiled ham
4 slices Swiss cheese
1 c. melted butter

Bread crumbs
Toothpicks
Vegetable oil

Lay chicken flat; lay ham and Swiss cheese on chicken breasts. Roll chicken from small end to large. Secure with toothpicks. Dip chicken in melted butter and roll in bread crumbs. Fry in skillet that is half filled with vegetable oil until chicken is

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no longer pink. If serving more people, use more chicken breasts, ham, and Swiss cheese.

Stephanie Foster

MUSTARD-LEMON CHICKEN

6 medium skinless, boneless, chicken breast halves about 1½ lb.	1/4 c. coarse-grain brown mustard
1/3 c. Real Lemon juice from concentrate	3 Tbsp. sugar
	2 Tbsp. cooking oil

Rinse chicken; pat dry. Place in plastic bag. Set in shallow dish. For marinade, combine Real Lemon, mustard, sugar, and oil in small bowl. Pour over chicken. Seal bag. Marinade in refrigerator 2 to 4 hours, turning occasionally. Drain chicken, reserving marinade. Grill chicken on rack of uncovered grill directly over medium coals 12 to 15 min or until tender and no longer pink. Turn once and brush occasionally with some marinade during first half of cooking. Or, broil on unheated rack of broiler pan 4 to 5 inches from heat 12 to 15 min. turning once and brushing with some marinade during first half of cooking. Bring remaining marinade to a boil; cover and boil one minute. Serve over chicken.

Unknown

Seafood

FISH AND TATER BAKE

1 lb. pkg. fish fillets (flounder)	1/2 tsp. paprika
1 can cream of shrimp soup	2 Tbsp. chopped onion
1/2 c. sour cream	1 1 lb. pkg. frozen potato rounds
1 Tbsp. horseradish	(Tater Tots)

Preheat oven to 400 degrees. Arrange fish fillets in serving size portions in a 2 qt. shallow baking dish. Combine soup, sour cream, and the rest of the ingredients in a small bowl. Spoon sauce over fish fillets covering them completely. Top with frozen potatoes and bake 30 to 35 min. or until fish flakes easily with tested with a fork.

Unknown

HERBED SHRIMP WITH GARLIC BUTTER

2 lb. fresh shrimp, shelled and deveined	1 c. softened butter, divided
1 Tbsp. salt	4 cloves garlic crushed
1 tsp. oregano	1 Tbsp. minced parsley
1 tsp. thyme	1/4 lb. mushrooms

In a bowl toss shrimp with salt, oregano and thyme. Chill at least 20 min. In a separate small bowl, cream together: 1/2 c. butter, garlic and parsley. In a skillet sauté mushrooms in remaining half cup butter 3 to 4 minutes. Place shrimp in 6

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Individual baking dishes. Top with mushrooms, dot with garlic butter. Bake at 375 degrees for 20 min. or until shrimp are pink and shiny. Serves six.

In Memory of Ruth Sigler Submitted by Kathy Grimes

SALMON LOAF

1 lb. can of salmon	2 c. soft bread crumbs
Or, 2 c. cooked flaked salmon	1 egg well beaten
1/2 c. salmon liquid	3 Tbsp. powdered milk
2 Tbsp. minced parsley	2 Tbsp. minced onion
2 Tbsp. melted butter	2 Tbsp. lemon juice
1 tsp. salt	A few grains of Cayenne pepper

Drain salmon and reserve liquid. If fresh, remove skin and flake. Add crumbs and egg. Measure liquid and add enough water to equal one half cup. Add powdered milk to liquid and mix. Add remaining ingredients. Shape into loaf and bake in shallow pan. Bake at 350 degrees for 40 minutes.

Kathy Grimes

SEAFOOD GUMBO

5 Tbsp. bacon drippings	1 1/2 c. finely chopped celery
2 onions chopped fine	1 large can tomatoes
1 garlic pod	5 to 6 c. water
1 can tomato sauce	1 tsp. pepper
3 tsp. salt	2 lb. crab meat, fresh or frozen
2 lb. shrimp, fresh or frozen	1 pint oysters optional
1 pkg. cut okra	3 Tbsp. Worcestershire Sauce
6 Tbsp. flour	

Brown flour in bacon drippings to make roux. Add onions, celery, and garlic and brown for five minutes. Add tomatoes, tomato sauce, water, salt and pepper. Boil for one hour over medium fire. Add shrimp, crab meat and frozen okra. Cook 20 min. longer. Add Worcestershire Sauce. Stir well and serve over steamed rice.

Unknown

SHRIMP SCAMPI

1 lb. jumbo shrimp	1 Tbsp. chopped parsley
1/4 c. minced onion	1/4 tsp. pepper
1 clove garlic, minced	1/4 c. dry white wine
1 tsp. salt	1/4 c. butter

Remove shell of shrimp, if desired. Split shrimp down back with sharp knife, almost all the way through. Place shrimp in one layer in shallow pan. Sprinkle with onion, garlic, salt and pepper. Drizzle with wine. Dot with butter. Sprinkle with parsley. Broil turning once until done. Takes 10 min. for shrimp measuring 15 to a pound or 15 min. for shrimp measuring 10 to a pound. Remove to a platter and garnish with parsley.

Unknown

SOLE SAUTÉ WITH LEMON AND CAPERS

4 sole fillets

1/4 c. milk

Salt and pepper

1/2 c. vegetable oil

1/4 c. sweet butter

1/2 c. flour

1 small lemon, peeled, seeded and cubed

2 Tbsp. finely chopped parsley

Soak sole fillets in milk at least one hour. Sprinkle with salt and pepper. Turn occasionally. Heat oil and 1 Tbsp. butter in a large skillet. Coat in sizzling oil-butter until slightly browned. Turn and brown other side. Total time to sauté should be 4 to 5 min. Transfer to a warm platter. Heat remaining 3 Tbsp. of butter in a small skillet. Cook until butter foams up and turns hazelnut brown in color. Remove from heat and add lemon and capers. Pour over fillets. Sprinkle with chopped parsley.

In Memory of Ruth Sigler submitted by Kathy Grimes

TUNA CROQUETTES

3 c. drained, canned chick peas

1/2 c. water

2 6-1/2 oz. tuna

1/2 c. whole-wheat cracker crumbs

3 Tbsp. parsley, chopped

1 egg, slightly beaten

1/4 tsp. pepper

Cooking oil

1 tsp. crushed garlic

Put chick peas with water in a blender. Pour into a bowl; add canned tuna, cracker crumbs, parsley, egg, garlic and pepper. Mix well. Shape into 16 balls and flatten slightly. Chill two hours or overnight. Heat oil to 375 degrees. Fry a few balls at a time until golden brown about 5 minutes. Drain well.

Note: Serve as appetizers with cocktail picks or make sandwiches by placing in pita bread with shredded lettuce and a little lemon juice.

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Breads & Rolls

Helpful Hints

- Over-ripe bananas can be peeled and frozen in a plastic container until it's time to bake bread or cake.
- When baking bread, a small dish of water in the oven will help keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans, as margarine and oil absorb more readily into the dough or batter (especially bread).
- Use a metal ice tray divider to cut biscuits in a hurry. Press into the dough, and biscuits will separate at dividing lines when baked.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt and 2 tablespoons baking powder, and store in a tightly covered container.
- Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm. If you cannot feel either hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you get a finer texture if you use milk. Water makes a coarser bread.
- If your biscuits are dry it could be from too much handling, or the oven temperature may not have been hot enough.
- Nut breads are better if stored 24 hours before serving.
- To make bread crumbs, toast the heels of bread and chop in a blender or food processor.
- Cracked eggs should only be used in dishes that are thoroughly cooked; they may contain bacteria.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.
- For a quick, low-fat crunchy topping for muffins, sprinkle the tops with Grape-Nuts cereal before baking.

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Breads & Rolls

Breads

APPLESAUCE BREAD

1 1/2 c. applesauce
1 c. sugar
1/2 c. cooking oil
2 eggs
3 Tbsp. milk
2 c. sifted flour

1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. allspice

Mix eggs and applesauce; add sugar, oil, and milk. Sift dry ingredients together. Add to applesauce mixture. Can also add 1/2 c. chopped nuts. Grease and flour loaf pan. Bake one hour and 10 minutes at 350 degrees.

Bernice Cox--Kathy Grimes Mother

BEER MUFFINS

4 c. Bisquick
4 Tbsp. sugar

1 can beer at room temperature

Stir and bake for 15 min. at 400 degrees in a muffin pan, loaf or cake pan. Should be 15 to 18 min. for muffin or cake pan and closer to 30 for loaf.

Susan Jorn

CHOCOLATE BANANA BREAD

1/2 c. butter
1 c. sugar
2 large eggs, three if small
2 1/2 ripe bananas mashed
2 c. all-purpose flour
1 tsp. baking powder

1/2 tsp. baking soda
1/2 tsp. salt
3/4 c. semi-sweet chocolate chips or
mini morsels are best
1/2 c. chopped English walnuts or
pecans

Cream butter, gradually add sugar, beating well at medium speed. Add eggs one at a time, beating after each addition. Stir in bananas; combine flour and other ingredients. Gradually add to cream mixture, beating until just blended good. Stir in chocolate morsels. Spoon into 9 x 5 x 3 in. loaf pan. Bake at 350 degrees for 1 hr. and 10 min. or until toothpick comes out clean.

Marie Wilkinson--Susan Jorn's Mother

GARLIC CHEESE BISCUITS

2 c. Bisquick
2/3 c. milk
1/2 c. shredded cheddar cheese

1/4 c. melted butter
1 tsp. garlic salt

(continued)

Mix first three ingredients to make a soft dough. Drop spoonful on an ungreased cookie sheet. Bake at 450 degrees for 8 to 10 min until golden brown. Then mix melted butter and garlic and brush on warm biscuits.

Marie Wilkinson--Susan Jorn's Mother

HUSH PUPPIES

2 c. corn meal
1 c. flour
1 egg
1 small chopped onion

2 Tbsp. baking powder
Salt and pepper to taste
Sweet milk

Mix together and add just enough milk to make batter drop from teaspoon. Fry in deep pot slowly.

Susan Jorn

NO KNEADING BREAD ROLLS

1 cake or pkg. yeast
1/4 c. lukewarm water
1/4 c. shortening
1 Tbsp. salt

2 Tbsp. sugar
1 c. boiling water
1 egg
3 1/2 c. flour

Dissolve yeast in warm water. Place shortening, salt, and sugar in bowl. Add boiling water and stir until ingredients are dissolved. Cool to lukewarm and add yeast and beaten egg. Stir in flour to make a soft dough. Begin with three cups of flour and add more as necessary for soft dough. Grease a large bowl; place dough in bowl and cover with plate. Chill 2 to 24 hours. Pinch off small balls of dough and place in greased pan. Brush top with melted butter. Place rolls in a warm place. Rolls will rise in two hours. Bake at 425 degrees for 20 min. or until done. Remove at once from pan.

In Memory of Beatrice Page Hall, Submitted by Jean Page

PANCAKES

2 c. flour
1 Tbsp. sugar
1 Tsp. corn meal
1 tsp. baking powder
1 tsp. baking soda

1 tsp. salt
2 eggs beaten lightly
2 c. buttermilk
2 Tbsp. melted butter

Pour batter on to hot, lightly greased griddle. For electric griddle, set at 375 degrees. Bake until bubbles break and edges are cooked. Turn and bake other side.

Virginia Hunter

POTATO BISCUITS

1 c. mashed potatoes
2 Tbsp. butter
1 c. buttermilk
2 c. flour

1 Tbsp. brown sugar
1/2 tsp. baking soda
1 Tbsp. honey
2 tsp. baking powder

(continued)

Stir butter into potatoes. Dissolve baking soda in buttermilk; add honey. Mix baking powder, sugar, and flour adding in milk as you go. Press into 3/4 in. pad. Cut biscuits. Bake at 400 degrees until done.

Susan Jorn

PUMPKIN BREAD

3½ c. flour	1 c. nuts chopped, optional
1½ tsp. cinnamon	2 tsp. baking soda
¾ tsp. cloves	1½ tsp. nutmeg
3 c. white sugar	½ tsp. salt
4 eggs	1 c. Crisco oil
1 16-oz. can pumpkin	⅔ c. water

Sift dry ingredients into a large bowl. Add remaining ingredients. Mix well and pour into a well oiled loaf pan. Bake one hour at 350 degrees.

Susan Jorn

STUFFED FRENCH BREAD

1 large or two small loaves of French bread	2 Tbsp. parsley
2 8-oz. pkg. cream cheese	3 Tbsp. minced onion
½ c. shredded cheddar cheese	2 pkg. chipped beef, cut up
½ c. mayonnaise	horseradish, optional

Hollow out French bread and butter it. Tear up removed bread and add the above ingredients. Mix and spread on bread. Place top on; and wrap up. Refrigerate several hours. Slice to serve.

Susan Kime

ZUCCHINI BREAD

3 eggs	1 tsp. salt
2½ c. sugar	1 tsp. baking soda
3 tsp. vanilla	¼ tsp. baking powder
1 c. vegetable oil	3 tsp. cinnamon
2 c. zucchini chopped in blender	Nuts and raisins if desired
3 c. flour	

Beat eggs, add sugar, oil, and vanilla. Add zucchini and dry ingredients. Fold in nuts and raisins. Bake in greased and floured small loaf pans at 350 degrees for one hour.

Mary Ellen Lawson

Rolls

BUTTERMILK PANCAKES

2 c. buttermilk
1 Tbsp. oil
1 egg white

1 tsp. vanilla
Self rising flour as needed

Beat egg whites with whisk and add oil and buttermilk. Add flour and vanilla. Beat well. Cook 1/2 c. at a time in non-stick skillet. Easy and good.

Marie Wilkinson--Susan Jorn's Mother

CINNAMON ROLLS

2 packets of yeast
1 c. water
1 c. milk scalded
1/2 c. shortening

2/3 c. sugar
1 1/2 tsp. salt
2 eggs beaten well
5 c. flour

Put hot water and milk into bowl. Add shortening, sugar, and salt. When cool, add yeast, beaten eggs. Mix well and add flour. Filling for rolls: 1 pkg. butterscotch chips. 1/2 c. Karo syrup, 1 Tbsp. water 2 Tbsp. oleo, and 2 tsp. cinnamon. Put in double boiler until all is dissolved. Pour filling in pans; sprinkle chopped nuts on and then put rolls on top. Put in warm place to rise. Bake at 350 for about a half hour.

Unknown

CREAM CHEESE ROLLS

2 8-oz. pkg. cream cheese
1 tsp. vanilla
1 egg yolk
1 loaf white bread, thinly sliced

1/2 lb. butter
1 c. sugar
2 Tbsp. cinnamon

Combine cream cheese, vanilla, and egg yolk. Mix well. Remove crust from bread slices then flatten with rolling pin. Spread cream cheese mixture on each slice of bread and roll up tightly. Melt butter; combine sugar and cinnamon. Dip each roll in melted butter then roll in sugar mixture. Freeze. Before serving, cut rolls in half or smaller. These can be warmed in oven at 350 degrees for 10 min.

Unknown

EASY BUTTERSCOTCH ROLLS

1 pkg. frozen rolls 18 to 24
1 box cook and serve butterscotch
pudding

1 stick oleo
1/2 c. brown sugar
1/2 c. pecans chopped

Cut rolls in half while frozen. Place around bottom of bundt pan, and place dry pudding over frozen roll halves. Heat oleo and brown sugar in pan together. Pour over dry pudding. Sprinkle with nuts and let rise. Bake at 325 for 35 min. Cool 10 to 20 min. before turning out on serving pan.

Unknown

GARLIC -PARMESAN ROLLS

1 loaf frozen bread dough, thawed	1 tsp. garlic powder
6 Tbsp. grated Parmesan cheese	1/2 c. oleo melted

Cut dough into 16 pieces. Shape into balls. Place on floured surface. Cover and let rise in a warm place for 10 min. In a bowl stir cheese and garlic powder into oleo. Using a spoon, roll balls in butter mixture. Arrange loosely in a 9 in. baking pan. Cover and let rise until doubled. Bake at 375 degrees for 10 to 15 min. or until golden brown. Warm leftover butter mixture; pull apart rolls and dip into mixture. Serve.

Unknown

WAFFLES

1 1/4 c. flour	2 eggs separated
1 1/2 tsp. baking powder	1/3 c. melted butter
1/2 tsp. salt	1 c. milk

Mix and sift dry ingredients. Add milk gradually, yolks of eggs well beaten, butter. Then fold in beaten whites. Cook in waffle iron.

Unknown

Recipe Favorites

Recipe Favorites



*Pies, Pastry
& Desserts*

Helpful Hints

- Egg whites need to be at room temperature for greater volume when whipped. Remember this when making meringue.
- When preparing several batches of pie dough, roll dough out between sheets of plastic wrap. Stack the discs in a pizza box, and keep the box in the freezer. Next time you're making pie, pull out the required crusts.
- Place your pie plate on a cake stand when placing the pie dough in it and fluting the edges. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.
- Many kitchen utensils can be used to make decorative pie edges. For a scalloped edge, use a spoon. Crosshatched and herringbone patterns are achieved with a fork. For a sharply pointed effect, use a can opener to cut out points around the rim.
- Dipping strawberries in chocolate? Stick toothpicks into the stem end of the berry. Coat the berries with chocolate, shaking off any excess. Turn the berries upside down and stick the toothpick into a block of styrofoam until the chocolate is set. The finished berries will have chocolate with no flat spots. Another easy solution is to place dipped berries dipped-side up in the holes of an egg carton.
- Keep strawberries fresh for up to ten days by refrigerating them (unwashed) in an airtight container between layers of paper towels.
- When grating citrus peel, bits of peel are often stuck in the holes of the grater. Rather than waste the peel, you can easily brush it off by using a clean toothbrush.
- To core a pear, slice the pear in half lengthwise. Use a melon baller to cut out the central core, using a circular motion. Draw the melon baller to the top of the pear, removing the interior stem as you go.
- When cutting up dried fruit, it sometimes sticks to the blade of the knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Cutting dessert bars is easier if you score the bars as soon as the pan comes out of the oven. When the bars cool, cut along the scored lines.
- When cutting butter into flour for pastry dough, the process is made easier if you cut the butter into small pieces before adding it to the flour.

Pies, Pastry & Desserts

Pies

CUSTARD PIE

2 1/4 c. scalded milk
3 eggs
1/2 c. sugar

1 tsp. vanilla
1/2 tsp. salt
Sprinkle of nutmeg

Beat eggs lightly. Add sugar; add scalded milk, vanilla and salt. Pour into unbaked crust in 9 in. pie pan. Sprinkle with nutmeg. Bake 10 min. at 425 degrees. Reduce heat to 350 and bake approximately 45 min. or until custard is done. To make just custard and no pie crust, follow above directions put into 9 x 9 in. dish. Bake 15 min. at 425 degrees; reduce to 375 for 18 to 20 min. (This was Ben Osborne's favorite.)

In Memory of Hatibel Osborne--Bendena Enrietta Mother

DIABETIC APPLE PIE

4 c. sliced apples
1 c. water
1 3 oz. pkg. sugar free vanilla cook
and serve pudding

Pastry for double crust
1/4 tsp. cinnamon

Do not cook pudding, but be sure it is cook and serve. Mix the four ingredients together and put in the pastry. Bake at 350 degrees for 45 min.

Phyllis Proefrock

FRESH APRICOT PIE

4 c. sliced fresh apricots
1 c. sugar
1/3 c. flour

Pinch of ground nutmeg
1 Tbsp. lemon juice
Pastry for a double crust 9 in. pie.

In a bowl, toss apricots, flour and nutmeg. Sprinkle with lemon juice and mix well. Place in bottom crust. Roll out remaining dough to make a lattice crust. Place over filling. Brush with milk and sprinkle with sugar. Cover edges of pastry loosely with foil. Bake at 375 degrees for 45 to 55 min.

Ruth Rishel

GRANDMA NICHELS LEMON PIE

4 Tbsp. cornstarch
1/4 c. lemon juice
4 eggs, separated
3 c. boiling water

1 1/4 c. sugar
1 Tbsp. grated lemon rind
1/4 tsp. salt
10 in. pie shell baked

Combine cornstarch, salt, and sugar. Add egg yolks, and beat with a half cup of cold water. Add 2 1/2 c. boiling or hot water. Cook until thick. Add juice and rind. Boil 2 to 3 min. more, or until thick. partly cool and pour in pie shell. Moisten 1

(continued)

Tbsp. cornstarch with 2 to 3 tsp. of water. Stir in $\frac{1}{2}$ c. boiling water and cook until thick. Set aside to cool; make meringue as usual. Then gradually beat in cooled, cooked, cornstarch until it forms peaks. Bake at 350 degrees until nicely browned, 15 to 20 min. Meringue: 3 egg whites $\frac{1}{4}$ tsp. cream of tartar 4 Tbsp. powdered sugar Dash of salt

Susan Kime

GRANDMOTHER'S CHOCOLATE PIE

$\frac{2}{3}$ c. sugar
2 Tbsp. cocoa
2 c. milk
2 eggs

$\frac{1}{3}$ c. flour
1 Tbsp. butter
Pinch of salt
1 tsp. vanilla

Combine sugar, flour, salt, and cocoa. Mix well. Measure 1 cup of milk and mix in slowly. Separate eggs and save egg whites for meringue. Add beaten egg yolks to chocolate mixture and add the rest of the milk. Slowly bring to a boil until thick. Add vanilla and butter. After it has cooked, put in browned pie shell. Meringue: 2 egg whites $\frac{1}{4}$ c. sugar $\frac{1}{4}$ tsp. cream of tartar Beat sugar in slowly. Beat until stiff. Bake at 375 degrees for 10 min.

Marie Wilkinson--Susan Jorn's Mother

HOT FUDGE PIE

1 c. sugar
1 stick margarine
2 Tbsp. cocoa

2 eggs
1 tsp. vanilla
4 Tbsp. flour

Mix and put in unbaked pie shell. Bake at 350 degrees until set in middle. Bake this pie until knife comes out clean.

Marie Wilkinson--Susan Jorn's Mother

LIME PIE

One can Eagle brand milk
1 small can frozen limeade

Graham or oat crust

Mix Eagle brand milk in still frozen limeade well. Stir in col whip; mix well. Refrigerate several hours or overnight. Could use small lemonade to make lemon pie. Oat Crust: 1 c. quick or old-fashioned oats, uncooked $\frac{1}{2}$ c. shredded coconut $\frac{1}{3}$ c. firmly packed brown sugar $\frac{1}{3}$ c. butter or oleo Toast oats in shallow pan at 350 degrees for 10 min. Combine with other ingredients. Press into pie pan. (I melted the butter.)

Minnie C. Vietti

LOW CALORIE STRAWBERRY PIE

1 8 oz. sugar free cook and serve
vanilla pudding
1 large sugar free strawberry Jello
1 16 oz. bag frozen strawberries

$\frac{2}{3}$ c. water
Light Cool Whip
1 tsp. vanilla or almond extract
1 low fat graham cracker crust

(continued)

Mix pudding, Jello, water together. Cook on medium heat adding strawberries when first ingredients are completely dissolved. Cook and stir occasionally over medium heat until it comes to a rolling boil. Remove from heat and add vanilla or almond extract. Let cool, then pour into pie shell. Makes a large 9 in. pie. Water packed cherries and cherry Jello can be substituted for strawberries if you would rather have a cherry pie. Top with Cool Whip when serving.

Elaine Robinson

MOCK APPLE PIE

2 1/4 c. Ritz cracker bits
2 c. water
2 c. sugar
2 tsp. cream of tartar
2 Tbsp. lemon juice

Grated rind of one lemon
2 Tbsp. margarine
1/2 tsp. ground cinnamon
Pastry for 2 9 in. pie crusts.

Roll out half the pastry and line a 9 in. pie plate. Place crackers in prepared crust. In saucepan, over high heat, heat water, sugar, and cream of tartar to a boil. Simmer for 15 min. Add lemon juice and rind. Cool. Pour syrup over crackers. Dot with margarine. Sprinkle with cinnamon. Roll out remaining pastry. Place over pie. Seal and flute edges. Split top crust to allow steam to escape. Bake at 425 degrees for 30 to 35 min. or until crust is crisp and golden. "Cool completely."

Minnie C. Vietti

MOTHER'S PUMPKIN PIE

3/4 c. sugar
3 eggs
1 1/2 c. pumpkin
1 Tbsp. flour

2 tsp. pumpkin pie spice
1 tsp. vanilla
2 c. milk

Beat sugar and eggs; add pumpkin, flour, pumpkin pie spice, vanilla and milk. Stir and put in pie shell. Bake at 450 degrees for 10 min. then 350 until it sets, about 45 more minutes.

Submitted by Jane Rishel

OATMEAL--PECAN PIE

2/3 c. sugar
2/3 c. dark corn syrup
2/3 c. rolled oats
2 eggs

1 tsp. vanilla
1/2 c. chopped pecans
1/2 c. butter or margarine
1 unbaked pie crust

Melt butter or margarine and stir in sugar, syrup, and oats. Stir in eggs and vanilla. Pour into pie shell. Top with pecans. Cut round center from square of foil and place over pie to keep crust from over browning. Remove after 25 min. at 325 degrees. Bake another 20 to 25 min. at 325 degrees.

Janell Bednara

PEANUT BUTTER PIE

**2/3 c. sugar
1/4 c. cornstarch
1/4 tsp. salt
2 c. scalded milk**

**3 egg yolks slightly beaten
1 c. powdered sugar
1/2 c. peanut butter
Baked pie crust**

Mix sugar with salt and cornstarch; stir in milk slowly in top of double boiler. Stir and cook until thick. Take about one cup of the mixture and add to the beaten egg yolks. Then add it back to double boiler mixture and cook 2 min. longer. Then mix one cup of powdered sugar with 1/2 cup peanut butter until crumbly. Then add two thirds of this in bottom of baked pie crust. Put rest of peanut butter mixture in cornstarch and egg mixture and stir together good. Cover with meringue and brown. Can also reserve a part of the peanut butter mixture and sprinkle it on pie before browning, if you like. Milk mixture can also be scalded in microwave, instead of double boiler.

Marie Wilkinson--Susan Jorn's Mother

PERSIAN BUTTERSCOTCH PIE

**6 Tbsp. butter
1 1/2 c. brown sugar
1 c. water
1 c. milk**

**4 Tbsp. cornstarch
2 Tbsp. flour
2 eggs
1 tsp. vanilla**

Cook butter and brown sugar together until butter melts. Heat milk and water together. Add 1/2 c. milk mixture to 4 Tbsp. cornstarch and 2 Tbsp. flour. Mix well. Add to above mixture; then add 2 beaten whole eggs. Cook over medium heat until thick. Add vanilla and pour into a prepared crust.

In Memory of Georgie Cox--submitted by Phyllis Proefrock

PIE CRUST

**3 c. flour
1 1/4 c. butter flavored Crisco
1 tsp. salt**

**1 egg
1 Tbsp. vinegar
5 Tbsp. ice water**

Mix shortening, salt, and flour until crumbly. Mix egg, water, and vinegar in small bowl and add to dry ingredients slowly. Roll into a ball and divide to make crust as desired. Will make 3 single crusts or 1 2 crust pie and one shell.

In Memory of Anabel Kime--submitted by Tami Ireland

PINEAPPLE PIE

**1 1/2 c. crushed pineapple
1 c. sugar
2 Tbsp. cornstarch
2 egg yolks
1 Tbsp. butter**

**1 tsp. vanilla
Meringue: 2 egg whites
1/4 tsp. cream of tartar
1 Tbsp. sugar**

Combine sugar and cornstarch in saucepan; add pineapple and beaten egg yolks. Cook until mixture thickens and boils. Boil 1 min. Remove from heat and add butter

(continued)

and vanilla. Pour into baked pie shell. Top with meringue. Instructions: Beat egg whites and cream of tartar until stiff. Add sugar slowly, 1 Tbsp. at a time. Bake at 350 degrees for 10 min. or until slightly brown.

Virginia Hunter

PUMPKIN CHIFFON PIE

2 3/4 c. milk	1 tsp. cinnamon
2 small pkg. of vanilla instant	1/2 tsp. ginger
pudding (3 oz. each)	1/4 tsp. ground cloves
1 can 15 oz. solid packed pumpkin	1 graham cracker crust

Combine milk and pudding mix. Beat for 1 min. Mixture will be thick. Add pumpkin and spices. Beat 1 min. longer. Pour into pie crust. Cover and refrigerate for 2 hours or until firm. If desired, garnish with whipped topping and sprinkle with cinnamon. Makes 8 servings.

Betty Heyworth

RHUBARB CREAM PIE

1 1/2 c. sugar	2 slightly beaten eggs
1/4 c. all-purpose flour	4 c. rhubarb, (1 lb.)
3/4 tsp. nutmeg	1 large pie shell, deep 10 in.

Combine 1 1/2 c. sugar, 1/4 c. all-purpose flour, and 3/4 tsp. nutmeg. Beat in the 2 eggs. Whip until it looks creamy. Fold in rhubarb and put in large pie shell. Bake 10 to 15 min. at 450 degrees. Reduce oven to 350 and bake for 30 to 45 min. longer.

Peggy McDonald

STRAWBERRY PIE

2 Tbsp. sugar	Filling: 2 Tbsp. cornstarch
1 c. flour	1 3 oz. box strawberry Jello
1/2 c. melted butter Mix and press	1 c. sugar
into 9 in. pie plate bake for 20	Dash of salt
min. until golden brown at 375	1 c. water
degrees.	

Boil filling 5 min. cool until thickened. You need 1 qt. fresh strawberries per pie; slice and fold into Jello mixture. When it is cool to the touch, top with Cool Whip.

Mary Ellen Lawson

Desserts

APPLE FRITTERS

2 large apples, or 3 small apples	1/2 c. sugar
2 eggs	1 tsp. baking
1 1/2 c. flour	Oil for frying
2/3 c. milk	Powdered sugar, (optional)
Pinch of salt	

Peel and cut apples in small pieces. Mix together: eggs, flour, salt, sugar, milk, and baking powder. Stir in apples. Heat about 3/4 in. oil in deep frying pan. Drop batter by tablespoon in hot oil, turning once until brown on both sides. Roll in powdered sugar. Serves 6 to 8.

In Memory of Nellie Nerone--Sue Langley's Mother

APPLE CRISP

1 c. flour	1/4 tsp. salt
1 1/2 c. sugar	1 tsp. baking powder
1 unbeaten egg	

Stir until the above ingredients crumble. Sprinkle over six or seven thinly sliced apples. In an 8 x 8 in. pan, dash with cinnamon and add 1/3 c. melted butter. Bake at 350 degrees for 30 min.

Virginia Hunter

APRICOT-CHEESE PASTRIES

Sift:	Add:
1 c. all-purpose flour	1/2 c. butter (do not substitute)
1/8 tsp. salt	4 oz. cream cheese

With pastry blender, cut butter and cheese into the flour mixture. Shape into a ball; Refrigerate until well chilled. Heat oven to 400 degrees. Lightly grease 2 cookie sheets. On floured surface, roll our dough 1/8 in. thick. Then with cookie (heart, star, flower, etc.) cut out shapes, twice each. In the center of each cut out, place 1 tsp. full of apricot preserves. (Pinecot) Brush the edges with beaten egg. Cover with identical cut out. Then with a fork, press edges together. Arrange on cookie sheet. Brush top of each with beaten egg. Sprinkle with sugar. Bake 400 degrees for 10 to 12 min. until golden. Makes 24.

Ruth Rishel

CHERRY TART

5 c. flour	2 egg yolks
4 Tbsp. sugar	2 large cans cherry pie filling
2 tsp. salt	Glaze: Powdered sugar, milk, salt,
2 c. butter flavor Crisco	vanilla
2/3 c. milk	

(continued)

Blend together with pastry blender: flour, sugar, salt, and Crisco. Mix milk and egg yolks together and add to flour mixture. Blend with fork. Divide dough in half. Roll out half to fit cookie sheet pan; add pie filling. Roll out other half and put on top. Seal edges. Bake at 350 degrees for 30 to 35 min or until golden brown on top. For glaze, mix some powdered sugar, a little salt, vanilla, and enough milk to make a glaze consistency. Dribble over tart about 10 min. after removing it from oven.

Unknown

CHOCOLATE DESSERT

One stick oleo, melted	1/2 of 8-oz. container of Cool Whip
1 c. flour	2 small pkg. instant chocolate
1/2 c. nuts	pudding
8-oz. cream cheese, softened	3 c. milk
1 to 2 Tbsp. milk	

Mix first three ingredients. Spread in 9 x 13 in pan. Bake at 350 degrees for 15 to 20 min. or until light brown. Mix next four ingredients and spread on cooled crust. Add milk to pudding and let thicken. Then spread on top. Put remaining Cool Whip on top. Chill overnight. You can use any flavor instant pudding mix you want.

In Memory of Nellie Nerone--Sue Langley's Mother

DATE HERMITS

2 c. brown sugar	2/3 c. water
3/4 c. shortening	1 tsp. baking soda
3 eggs	1 lb. dates, chopped fine
3 c. flour	1/2 c. pecans, chopped

Add dates last. Put in 9 in. square pan. Bake at 350 degrees for 25 to 30 min.

Mrs. David Fox--1925 Presbyterian Cookbook

GEORGIE'S DATE PUDDING

1 c. sugar	1 c. flour
1 c. chopped dates	1 egg
1 tsp. soda	2 Tbsp. melted shortening
1 tsp. baking powder	1 tsp. vanilla
1 c. boiling water	1 c. nuts, chopped

Chop dates, sprinkle with soda; cover with boiling water. Let stand until cool. Mix egg sugar, shortening; add dates, flour, baking powder. Put in greased 9 x 13 in. pan. Bake at 350 for 30 min. Serve with caramel sauce and or whipped cream.

In Memory of Georgie Cox submitted by Bendena Enrietta

GERMAN CHOCOLATE DESSERT

1 box German chocolate cake mix	Heath chips or 2 heath bars, crumbled
1 can Eagle brand milk	
1 8 oz. Cool Whip	

(continued)

Bake cake mix as directed on box. Put in a jelly roll pan. While hot, punch holes with a fork and spread Eagle brand milk. Let cake cool thoroughly. Put Cool Whip on top and sprinkle with crumbled Heath bars.

In Memory of Louise Page--submitted by Jean Page

GRANDMA SIEGFRIED'S CHERRY PUDDING (OCT. 30, 1923)

1 c. sugar	2 c. cherries (fresh or frozen or 2 cans)
1 Tbsp. butter	1 c. sugar
1 c. milk	1 c. hot water
2 tsp. baking powder	
1 1/4 c. flour	

Mix first five ingredients and pour into oblong pan. Then pour remaining ingredients over top. Bake at 350 degrees for 30 to 45 min.

Jane Rishel

HOT FUDGE SUNDAE DESSERT

24 Oreo cookies	1/2 gal. vanilla ice-cream
1/2 c. oleo, melted	

Crush cookies; add oleo. Press into 9 x 13 in. pan. Freeze 30 min. Soften ice-cream; spread over cookies crumbs. Freeze 30 min. Make fudge sauce: One can Hershey syrup One can Eagle brand milk One stick oleo Boil then simmer 5 min. Cool. Pour sauce over ice-cream. Freeze 30 min. Top with 8 oz. Cool Whip. Add nuts and cherries for holidays. Best made 24 hours before you serve it.

Susan Kime

MINI TARTS

1/2 c. margarine	1/2 c. chopped pecans
3 oz. cream cheese	Brownie:
1 c. flour	1/2 c. semi-sweet chocolate chips, melted with 2 Tbsp. margarine
Fillings: Pecan Pie	Add: 1/3 c. sugar
1 egg	1 beaten egg
3/4 c. brown sugar	1 tsp. vanilla
1 Tbsp. melted margarine	
1 tsp. vanilla	

Let margarine and cream cheese soften to room temperature. Mix together. Add flour and mix to form a soft dough. Chill at least 1 hour or overnight. Form dough into 24 walnut-sized balls. Press balls into mini muffin tin. Fill and bake at 325 degrees for 25 to 30 min. Cool slightly in pan. Remove.

Susan Kime

MINT DAZZLE

2 c. vanilla wafers, crushed
1/4 c. melted butter
1 1/2 c. powdered sugar
1/4 c. butter
3 eggs, slightly beaten

3-oz. unsweetened chocolate, melted
1 1/2 c. whipping cream
1/2 c. crushed peppermint candy
1 lb. mini marshmallows

Blend together crumbs and butter. Press into greased 9 x 12 in. pan. Cream butter with powdered sugar; add eggs and chocolate until light and fluffy. Spread over crumbs. Put in freezer; whip cream; fold in marshmallows. Spread over chocolate layer and sprinkle with candy.

Marcia Woodruff

NOODLE KRUGEL

8 to 10-oz. medium to broad
noodles
1 c. sugar
4 eggs
1 c. orange juice

3/4 c. butter
1/2 c. sour cream
1 can cherry pie filling
1 c. sugar frosted corn flakes
1/2 tsp. cinnamon

Cook noodles according to tsp. package directions. Drain and mix well with sugar, eggs, and one half of orange juice, sour cream and 1/2 c. butter. Butter a 9 x 13 in. baking dish. Layer one half noodles mixture and pie filling mixture. Then add remainder of noodles, crushed sugar frosted corn flakes, and add cinnamon. Sprinkle this over top of noodles. Dot with remaining butter. Pour remaining juice over top. Bake at 350 degrees for 1 1/2 hours. Wonderful when served with cup of French roast coffee.

Joan Roberts

RED RASPBERRY DESSERT

Crust: 1 stick butter
1 c. flour
2 Tbsp. sugar
First Layer:
2 8 oz. pkg. cream cheese
2 c. powdered sugar

2 c. Cool Whip
Top Layer:
2 3 oz. pkg. raspberry Jello
1/2 c. sugar
2 c. boiling water
2 pkg. frozen red raspberries

Mix crust ingredients and press in 9 x 13 in. pan. Bake at 325 degrees for 15 min. Cool. Mix cream cheese and sugar; add Cool Whip, and spread over crust. Dissolve Jello and sugar in boiling water. Add frozen raspberries. Pour over cream cheese layer and cool until set.

Ruth Rishel

STRAWBERRY DELIGHT

One 16 oz. can crushed pineapple
One small container of Cool Whip
One 16 oz. container of cottage
cheese

One 6 oz. pkg. strawberry Jello

(continued)

Thoroughly drain pineapple. Mix together the pineapple, cottage cheese, cool whip, and dry Jello. Mix everything very well and chill.

Kathy Grimes

STRAWBERRY DELIGHT

1 whole angel food cake	1 8-oz. Cool Whip
3 boxes of strawberry Jello	
2 10-oz. cartons of frozen strawberries	

Break cake into small pieces and spread in bottom of cake pan. Take Jello and mix 3 c. of boiling water, your frozen strawberries and their juices together. Let cool; put into refrigerator until starting to jell. Pour over cake. Put into refrigerator until jelled. When ready to serve, put Cool Whip on top.

In Memory of Nellie Nerone--Sue Langley's Mother

STRAWBERRY DESSERT

1 Angel Food cake	2 small pkg. strawberry Jello
2 small pkg. vanilla instant pudding	2 boxes frozen strawberries
1 pt. vanilla ice-cream	1 container of Cool Whip

Break up cake in a 9 x 13 in. dish. Mix vanilla pudding with 2 c. milk. Add softened ice-cream. Pour on top of cake. Refrigerate 2 hours. Mix Jello with 2 c. boiling water. Add frozen strawberries. Let cool. Pour Jello mixture on top of cake and pudding. Top with cool whip.

Mary Ellen Lawson

YORKSHIRE PUDDING

2 eggs	1/2 tsp. salt
1 c. milk	1 c. flour

In an 11 x 7 x 12 in. baking dish, pour 1/4 c. hot drippings from roast beef. Keep hot. Mix 2 eggs beaten, milk, salt, and flour. Beat until smooth. Pour into baking dish over hot meat drippings. Bake at 400 degrees 30 min. or until puffed and golden brown. Cut into squares and serve with roast beef. Eight servings.

Betty Heyworth

YORKSHIRE PUDDING

2 eggs, beaten	1 c. flour
1/2 tsp. salt	1 c. milk

Mix eggs and salt. Gradually add flour and milk to eggs while mixing. Put grease from rump roast in an 8 in. pan just so it covers the bottom. Put in the oven on 425 degrees until it spits. Add egg mixture; bake 30 min. Turn oven to 400 degrees after to starting to cook will rise and get brown when done.

Ruth Fox Submitted by Susan Kime

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Grimes

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ZIPPY INGLESE

Pound cake, sliced

Sherry

1 pkg. instant vanilla pudding

1 small container Cool Whip

Apricot marmalade or jam

Mix pudding as directed and fold in Cool Whip. Place one layer sliced cake in glass bowl and pour sherry over cake. Then spread with jam. Layer on pudding mixture $\frac{1}{3}$ amount. Repeat twice more ending with pudding mixture. Cover and refrigerate 6 hours or overnight. Garnish with more Cool Whip, if desired.

Minnie C. Vietti

Recipe Favorites

Recipe Favorites



*Cakes, Cookies
& Candy*

33970-00

Helpful Hints

- Push animal shaped cookie cutters lightly into icing on cakes or cupcakes. Fill depressed outlines with chocolate icing or decorating confections.
- Fill flat bottomed ice cream cones half full with cake batter and bake. Top with icing and decorating confections.
- Marshmallows can be used for candle holders on cakes.
- To keep the cake plate clean while frosting, slide 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away leaving a clean plate.
- When decorating a cake with chocolate, you can make a quick decorating tube. Put chocolate in a heat-safe zipper-lock plastic bag. Immerse in simmering water until the chocolate is melted. Snip off the tip of one corner, and you can squeeze the chocolate out of the bag.
- Professionally decorated cakes have a silky, molten look. To get that appearance, frost your cake as usual, then use a hair dryer to blow-dry the surface. The slight melting of the frosting will give it that lustrous appearance.
- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.
- To make cookie crumbs for your recipes, put cookies into a plastic bag and run a rolling pin back and forth until they are the right size.
- To decorate cookies with chocolate, place cookies on a rack over waxed paper. Dip the tines of a fork with chocolate, and wave the fork gently back and forth making wavy lines.
- A gadget that works well for decorating sugar cookies is an empty plastic thread spool. Simply press the spool into the dough, imprinting a pretty flower design.
- Some holiday cookies require an indent on top to fill with jam or chocolate. Use the rounded end of a honey dipper to make the indent.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with the sugar, and then use the next smaller size cup to pack the brown sugar into its cup.

Cakes, Cookies & Candy

Cakes

APPLE DAPPLE CAKE

Cake: 1/2 c. vegetable oil	1 tsp. baking soda
2 c. sugar	3 c. raw chopped apples
3 eggs	1 c. of peeled pecans
2 tsp. vanilla	Sauce: 1 c. brown sugar
3 c. flour	1/4 c. fresh milk
1 tsp. salt	1 stick butter

Mix cooking oil, sugar, eggs, and vanilla. Sift and add flour baking soda, and salt. Add nutmeg or cinnamon if you want. Fold in apples and pecans. Bake 1 hour in greased tube pan at 350 degrees. When cake is almost baked prepare sauce of brown sugar, milk and butter. Make incisions in hot cake. Pour sauce on hot cake. Cool in pan 2 hours.

Mary Ellan Lawson

AUNT GRACE'S CHEESE CAKE

1 pkg. graham crackers	1 lemon
1 stick butter	1 carton whipping cream
1 large pkg. Philly Cream Cheese	1 c. sugar
1 regular size box lemon Jello	1 c. boiling water

Crush one pkg. graham crackers and mix with the one stick melted butter. Put into 9 x 13 in. pan and put in refrigerator to chill. Add boiling water to Jello; mix and let cool. Stir in the juice of one lemon. In another bowl, cream one cup of sugar with the cream cheese. Gradually add Jello to cream cheese mixture. Whip cream and fold into Jello mixture. Pour into crust and chill. Reserve a little crushed graham crackers to sprinkle on top.

Grace Elmore--Sue Langley's aunt

AUNT HANNAH EMERSON'S APPLE CAKE

2 c. sugar	1/2 tsp. nutmeg
1 c. shortening	1/2 tsp. salt
2 eggs beaten	1 tsp. baking soda
2 tsp. vanilla	4 c. apples, finely chopped or grated
2 c. plus 4 Tbsp. flour	1/4 c. coarsely chopped nuts
1 tsp. cinnamon	

Cream sugar, shortening, and add beaten eggs and vanilla. Sift together: flour, cinnamon, nutmeg, salt, and baking soda. Combine flour mixture and shortening mixture. Add apples and nuts. Bake at 350 degrees for 40 to 45 min.

Jean Page

COCONUT CAKE

1 white cake mix
1 can cream of coconut
1 can Eagle Brand milk

1 large container of Cool Whip
1 can coconut

Mix cake as directed; bake in 9 x 13 in. pan according to directions on box. Cool 15 min. Poke holes on top of cake and pour cream of coconut over cake. Let cool 15 min. more. Pour Eagle Brand milk over cake, allowing coconut and milk to soak down through the holes. Cool 30 more minutes and spread Cool Whip on cake and sprinkle with coconut. Refrigerate.

Pat Walter

CREAM CHEESE POUND CAKE

3 sticks of butter at room temperature
8 oz. pkg. cream cheese at room temperature
3 c. sugar

1 1/2 tsp. vanilla
3 c. sifted all-purpose flour
Dash of salt
6 large eggs

Cream butter, sugar, and cream cheese until light and fluffy. Add salt and vanilla; beat well. Add eggs one at a time. Beat after each egg. Stir in flour. Spoon mixture into well greased and floured tube pan. Bake at 325 degrees for 1 1/2 hours. Leave in pan 10 min. to cool.

Marie Wilkinson--Susan Jorn's Mother

DECORATOR FROSTING

1 c. white Crisco
1 3/4 c. cake flour
1 tsp. salt

1 2 lb. bag powdered sugar
1/4 c. cold water
1 tsp. vanilla

Combine Crisco, cake flour, and salt and beat with electric mixer until mixed well. Add powdered sugar, cold water, and vanilla and continue to beat about 5 min. Scrape bowl occasionally. Beat on high speed. Frosting can be stored in an airtight container in refrigerator for several weeks. Frosting is great for cakes and cookies.

Elaine Robinson

EASY CHEESE CAKE

1 3-oz. box of lemon Jello
1 c. boiling water
3 Tbsp. lemon juice
1 8-oz. pkg. of cream cheese

1 c. sugar
1 tsp. vanilla
1 c. Milnot, whipped

Dissolve Jello in hot water; add lemon juice and cool. Whip cream cheese, sugar, and vanilla together and add to above. Whip Milnot until stiff. Chill well before beating. Mix all together well. Pour into 9 x 13 in. pan over a graham cracker crust. Reserve a few crumbs to put on top. Chill. For crust: combine 1 packet graham crackers, crushed with 1/4 c. sugar and 6 Tbsp. oleo. melted. Mix well.

Phyllis Proefrock

FLUFFY COCOA FROSTING

1/2 c. to 3/4 c. Hershey's Cocoa	1 tsp. vanilla
4 c. powdered sugar	1/2 c. milk, evaporated milk can be used
1/2 c. oleo or butter	

Mix cocoa and sugar. Cream half of the cocoa and sugar mixture with oleo. Blend in vanilla and half of the milk. Add rest of cocoa and sugar. Mix and blend well. Add rest of milk and beat until desired consistency. May need more milk.

Sally Page Prohaska

FROSTING FOR ITALIAN CREAM CAKE

1 8-oz. pkg. cream cheese, softened	1 tsp. vanilla
1 box powdered sugar	1/2 stick butter softened
	Chopped pecans

Beat cream cheese and butter until smooth. Add sugar and mix well. Add vanilla and beat until smooth. Spread between layers, on top and sides of cake. Sprinkle nuts on top.

Susan Jorn

GOOEY BUTTER CAKE

1 yellow cake mix	1/2 c. of the powdered sugar to be used later
1 stick of butter, softened	
2 eggs	2 eggs
Filling: 8-oz. pkg. cream cheese	1 1/2 tsp. vanilla
1 lb. box of powdered sugar	

Mix together: cake mix, butter, and two eggs. Spread in 9 x 13 in. pan. Mix filling ingredients together and pour over cake ingredients in pan. Bake at 350 degrees for 30 to 35 min. While hot, sprinkle with the 1/2 c. reserved powdered sugar.

Peggy Opremchak

GUMDROP CAKE

1 c. shortening	1 1/2 lb. gumdrops, cut up
1 c. chopped nuts	4 1/2 c. flour
1 tsp. baking soda	1 tsp. salt
2 c. sugar	2 eggs
1 1/2 c. applesauce	1 c. hot water
1/4 tsp. cinnamon	

Mix all ingredients. Bake in greased jelly roll pan with 1 in. sides. Bake at 325 degrees for 1 hr. and 15 min. If you use a bunt pan, grease and bake at 325 degrees for 2 1/2 to 3 hours. You can put a glaze icing on cake, if desired. Big gumdrops cut into quarters, small gumdrops cut in half. Dip knife in flour as you cut them.

In Memory of Ellen Page Peters submitted by Jean Page

HANNAH'S CAKE

1 pkg. white cake
4 eggs
3/4 c. water

3/4 c. salad oil
1 box lemon instant pudding mix

Bake cake according to the directions on box. Prick cake with fork while warm. Then add 2 c. powdered sugar, 3 Tbsp. melted butter, 6 Tbsp. Real Lemon juice

Minnie C. Vietti

HUMMINGBIRD CAKE

3 c. all-purpose flour
2 c. sugar
1 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon
3 eggs beaten
1 c. vegetable oil
1 1/2 tsp. vanilla extract
1 8 oz can crushed pineapple,
undrained

1 1/2 c. chopped pecans
2 c. chopped bananas
cream cheese frosting
1/2 c. chopped pecans
Icing:
1 8 oz. pkg. cream cheese
1/2 c. butter or margarine
1 tsp. vanilla extract
1 16 oz. pkg. powdered sugar

Cake Directions: Combine first five ingredients in large mixing bowl. Add eggs and oil stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, pecans, and bananas. Spoon batter into 3 greased and floured 9 in. round cake pans. Bake at 350 degrees for 25 to 30 min. or until inserted toothpick comes out clean. Cool in pans for 10 min. Remove from pans and cool completely. Spread frosting between layers, sides and top of cake. Sprinkle remaining pecans on top. Icing Directions: Combine cream cheese and butter or margarine, beating until smooth. Add powdered sugar and vanilla. Beat until light and fluffy.

Susan Jorn

ICE WATER CAKE

3/4 c. shortening Can also use 1/2 c.
Crisco and 1/4 c. oleo
2 1/4 c. sugar
3 eggs
1 1/2 tsp. salt
4 Tbsp. cocoa
1 tsp. soda
1 tsp. vanilla
3 c. flour
1 1/2 c. cold water

Mix all the above ingredients together, including flour and cold water. Mix all together beat well, and pour in 9 x 13 in. pan. Bake at 350 degrees for about 40 min. For icing: Melt 1/2 c. oleo, 2 Tbsp. milk, 1/2 tsp. vanilla, 4 Tbsp. cocoa, stir in powdered sugar until thick. Return to heat and heat until it turns glossy. Stir some; frost cake, and enjoy.

Phyllis Proefrock

ITALIAN CREAM CAKE

1 stick butter or margarine	1 c. buttermilk
1/2 c. Crisco shortening	1 tsp. vanilla
2 c. sugar	1 c. chopped pecans
5 egg yolks	1 small can angel flakes coconut
2 c. cake flour	5 eggs stiffly beaten
1 tsp. soda	

Cream butter and shortening. Add sugar and beat until smooth; add egg yolks; beat well. Combine flour and soda; add to cream mixture. Alternate this with buttermilk. Stir in vanilla; add coconut and nuts. Fold in egg whites. Pour into 3 greased and floured 8 in. cake pans. Bake at 350 for 25 min. or until done thoroughly. Frosting recipe on page 65.

Susan Jorn

JENNIE'S FRUIT CAKE

3 1/2 to 4 c. flour	Candied cherries
1 lb. butter	1 lb. currents
1 dozen eggs	2 tsp. cinnamon
1 lb. citron	2 tsp. nutmeg
2 lb. raisins	

Beat eggs and sugar, add butter, flour, and spices and mix. Fold in rest of ingredients. Bake in one large round pan for 4 hours at 275 degrees. Can reduce to 250 degrees.

Jennie Smith Submitted by Susan Kime

LIGHT OLD FASHION FRUIT CAKE

4 c. flour	24-oz. whole pecans
1 tsp. baking powder	1 1/2 lb. mixed, chopped candied
1 1/2 tsp. salt	fruit
1 1/2 tsp. cinnamon	1 lb. golden raisins
1 tsp. nutmeg	1 c. butter
2 1/4 c. sugar	6 eggs
3 Tbsp. of brandy flavoring	

Sift into large bowl: flour, baking powder, salt, cinnamon, nutmeg and mix. Add pecans, candied fruit, raisins, and continue to mix until all is coated with dry ingredients. Set aside. Cream butter and sugar and mix until fluffy. Add eggs, beating after each. Add brandy flavoring. Mix and add to fruit mixture and combine well. Turn into one greased and well floured 10 in. tube pan, Two 9 x 5 x 3 in. loaf pans or 4 1 lb. coffee cans lined with aluminum foil. Fill pans two thirds full. Bake at 275 degrees for 2 and 3/4 to 3 hours. About a half hour before cake is done, brush top with honey or corn syrup. If desired, decorate with fruit and nuts. Return to oven and finish baking. Cool completely; wrap tightly in foil and store in cool place for several weeks to allow flavors to blend and mellow. Makes great Christmas gifts for the person who has everything. Make in early November for delivery in December.

Elaine Robinson

MANDARIN ORANGE CAKE

1 box yellow cake mix	9-oz. large Cool Whip
1 can mandarin oranges with juice	9-oz. can crushed pineapple with juice
4 eggs	1 small pkg. of instant vanilla pudding
1/4 c. cooking oil	
Topping:	

Beat all cake ingredients together until well mixed. Pour into greased and floured 9 x 13 in. pan. Bake at 350 degrees for 25 to 30 min. Fold dry pudding mix and pineapple into cool whip; spread on top of cake. Keep refrigerated.

Mary Lynch

MISSISSIPPI MUD CAKE

Cream together:	1 1/4 c. flour
2 sticks of oleo	4 eggs
2 c. sugar	1 1/2 c. coconut
2 Tbsp. cocoa	1 1/2 c. pecan pieces
Add:	1 tsp. vanilla

Bake in a greased cake pan at 325 degrees for 30 to 40 minutes. Leave in pan and spread 1 jar of marshmallow creme over cake while hot. When cake cools frost with 1 stick of oleo, 1 box of powered sugar, 1/3 c. cocoa, and 1/3 c. milk.

Susan Kime

MOM'S WHITE FRUIT CAKE

1 c. cooking oil	2 c. flour
1 1/2 c. sugar	1 tsp. baking powder
4 eggs	1 tsp. salt

Mix together: oil, sugar, and eggs. Sift together: flour, baking powder, and salt. Blend oil mixture and flour mixture together. Add 1 c. pineapple juice or orange juice. 1 c. more flour 1 lb. whole red and green cherries, mixed. 1 lb. candied pineapple pieces. 2 c. nuts in large piece, pecans and English walnuts mixed. Bake in slow oven. Bake at about 275 degrees for 2 1/2 to 3 hours in one pan, or 1 1/2 to 2 hours in two pans.

In Memory of Mary Page Submitted by Jean Page

POUND CAKE

1 1/4 c. oleo	3 c. flour
2 3/4 c. sugar	1 tsp. baking powder
5 eggs	1/4 tsp. salt
1 tsp. vanilla	2 small cans of evaporated milk

Mix everything together thoroughly. Preheat oven to 350 degrees. Pour cake into greased bunt pan. Bake at 350 for 70 to 80 min. Cool for about 20 min.

Kathy Grimes

RED VELVET CAKE

1/2 c. butter at room temperature	1 tsp. vinegar
1 1/2 c. sugar	1 tsp. baking soda
2 eggs	Icing: 3 Tbsp. flour
2-oz. red food coloring	1 c. milk
2 Tbsp. cocoa	1 c. butter, at room temperature
2 1/4 c. flour	1 c. sugar
1 c. buttermilk	1 tsp. vanilla
3/4 tsp. salt	

Dissolve 3 Tbsp. of flour in 1 c. milk. Cook until thick. Refrigerate. Make paste of food coloring and cocoa. Cream butter and sugar; add eggs. Sift flour with salt; add alternately with buttermilk; add vanilla. Mix vinegar and soda. Add to mixture. Bake in 3 8 inch round cake pans at 350 degrees for 25 to 30 min. Icing: Cream butter and sugar. Add cooled flour and milk mixture. Beat until fluffy. Add vanilla and ice cake.

Erika Horn

SKOR CAKE

1 box Betty Crocker fudge cake	1 8-oz. carton of Cool Whip
1 can Eagle brand milk	3 Skor candy bars, crushed

Bake cake as directed on box in a 9 x 13 in. pan. Remove from oven and poke holes on top. Pour Eagle brand milk over top of cake. Chill for several hours and spread Cool Whip on top. Sprinkle crushed candy bars over Cool Whip and chill until time to serve.

In Memory of Nellie Nerone--Sue Langley's Mother

WHITE TEXAS CAKE

1/2 c. oleo or shortening	1/2 tsp. salt
2 c. sugar	1 3/4 c. buttermilk
2 unbeaten egg whites	1 tsp. vanilla
1 3/4 c. flour	1/2 tsp. almond extract
1 tsp. baking soda	

Cream shortening and sugar; add unbeaten egg whites. Mix together: flour, soda and salt. Add to creamed mixture, alternating with buttermilk and flavorings. Pour into greased and floured cookie sheet pan, 11 x 11 in. Bake 20 min. at 350 degrees or until done. Icing: Melt 1 stick oleo and add 1/3 c. buttermilk, 1 tsp. vanilla, 1/2 c. coconut, 1/2 c. chopped pecans, 1 1 lb. box powdered sugar. Mix well and spread on cooled cake.

Elaine Robinson

ZUCCHINI CAKE

**2 1/2 c. all-purpose flour
2 c. sugar
1 1/2 tsp. ground cinnamon
1 tsp. salt
1/2 tsp. baking powder
1/2 tsp. baking soda
1 c. vegetable oil
4 eggs
2 c. shredded zucchini**

**1/2 c. chopped walnuts
Frosting:
1 3-oz. pkg. cream cheese,
softened
1/4 c. butter or margarine, softened
1 Tbsp. milk
1 tsp. vanilla
2 c. powdered sugar**

In a mixing bowl, combine flour, sugar, cinnamon, salt, baking powder, and baking soda. Combine oil and eggs; add to dry ingredients and mix well. Add zucchini; stir until thoroughly combined. Fold in walnuts if desired. Pour into 9 x 13 in. baking pan. Bake at 350 degrees for 35 to 40 min. or until a toothpick inserted near center comes out clean. Cool. Beat ingredients for the frosting until smooth. Add powdered sugar and mix well. Frost cake; sprinkle with nuts if desired. Makes 20 to 24 servings.

Betty Stanley

Cookies

BRONNIES

**4 eggs
1 1/2 c. flour
1 tsp. baking powder
2/3 c. Wesson oil**

**2 c. sugar
1 1/2 tsp. salt
2 tsp. vanilla
6 Tbsp. cocoa**

Mix all ingredients in same bowl. Batter will be rather thick. Do not over mix. Add nuts if you wish. Bake 30 min. at 350 degrees. Finished bars should be moist. Adjust time to fit your oven.

Phyllis Proefrock

BUTTERSCOTCH COOKIES

**2 c. brown sugar
1 c. shortening
2 eggs
1 tsp. baking soda**

**1 tsp. cream of tartar
3 c. flour
1 c. chopped pecans**

Mix all together. Shape in a roll. Let stand overnight in refrigerator. Slice and place on cookie sheet. Bake at 350 degrees for 10 to 12 minutes.

In Memory of Ruth Hein

CHERRY WINKS

1/3 c. shortening
1/2 c. sugar
1 egg
1 1/2 Tbsp. milk
1/2 tsp. vanilla
1 c. flour
1/2 tsp. baking powder

1/4 tsp. baking soda
1/4 tsp. salt
1/2 c. dates
1/2 c. nuts, chopped
1 1/2 c. corn flakes, crushed
Maraschino cherries

Mix shortening, sugar, and egg. Stir in milk and vanilla. Sift dry ingredients and stir in. Mix in dates and nuts. Make small balls and roll in crushed corn flakes. Place about 2 inches apart on greased baking sheet. Top with a piece of cherry. Bake at 375 degrees for 10 to 12 min. Makes about 3 doz.

Catherine C. Thompson

CHOCOLATE CHIP COOKIES

1 c. shortening
1 c. white sugar
1/2 c. brown sugar
1 egg
1 c. and 2 Tbsp. flour

1/2 tsp. baking soda
Pinch of salt
1 c. chocolate chips
1 tsp. vanilla
Nutmeats are optional

Place by full teaspoons on greased cookie sheet. Bake at 375 degrees for about 10 min.

Peggy Opremchak

CHOCOLATE PEANUT SWEETIES

1 c. creamy peanut butter
1/2 c. butter, do not substitute

3 c. powdered sugar

Beat peanut butter and soften butter until smooth. Add powdered sugar; stir until mixed. Shape into small balls. Press each ball onto a mini pretzel. Place on wax paper covered cookie sheet and chill about an hour. Melt 1 1/2 c. milk chocolate chips and 1 Tbsp. vegetable oil together. Dip the peanut butter ball into chocolate and return to cookie sheets and chill again. Store in container in refrigerator. Makes approximately 6 doz. This is an abundant amount of chocolate for coating.

Phyllis Proefrock

DROP SUGAR COOKIES

1/2 c. butter or oleo
1 1/2 c. sugar
2 eggs
1 tsp. vanilla
1 tsp. lemon

3 c. flour
1/2 tsp. baking soda
1/2 tsp. baking powder
1 c. sour cream

(continued)

Cream butter, sugar. Add eggs, vanilla, lemon extract. Sift dry ingredients together. Alternate dry ingredients with sour cream when adding to cream mixture. Bake at 400 degrees for 10 minutes.

Bernice Cox--Kathy Grimes Mother

FRENCH BAR COOKIES

2 c. brown sugar
3 c. flour
1 tsp. cinnamon
1 tsp. baking powder

1 c. melted oleo
1 c. hot water with one tsp. baking soda in it
Raisins and nuts to taste

Put all ingredients into one bowl. Do not stir until everything is added. Then mix until blended. Bake on cookie sheet at 375 degrees for 15 minutes. When cool, frost with powdered sugar icing, thin. Cut in squares.

Bendena Enrietta

NO BAKE COOKIES

2 c. sugar
1/4 c. cocoa
1/2 c. milk
1/4 c. margarine

1 Tbsp. vanilla
Pinch of salt
1/2 c. chunky peanut butter
3 c. Quick Quaker Oats

Mix in pan sugar, cocoa, milk, and margarine. Cook over low heat until it starts to boil. Remove from heat and cool 1 minute. Add vanilla, sat, peanut butter, and oats. Stir well. Drop by teaspoons onto wax paper.

Unknown

OATMEAL COOKIE BARS

1 pkg. yellow cake mix
1 egg
2 c. oatmeal

1 c. oil
1/2 c. brown sugar
3/4 c. caramel ice-cream topping

Mix cake mix, oatmeal, and brown sugar together in a large bowl. Add oil and egg. Mix well and put half of dough in greased 9 x 13 in. pan. This will be gooie; so spoon caramel topping over the dough. Crumble the rest of the mixture over the top by hand. Bake at 350 degrees for 30 to 35 min.

Adele Hays

OATMEAL COOKIES

1 c. oleo, softened
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. flour
1 tsp. baking powder

1 tsp. baking soda
1 tsp. vanilla
2 c. oatmeal
1 c. coconut
1 c. raisins

(continued)

Mix batter and leave in refrigerator overnight. Roll into balls and bake at 350 degrees until lightly browned.

Peggy Opremchak

OATMEAL RANGER COOKIES

1 c. butter or oleo	1/2 tsp. cinnamon
1 c. brown sugar	2 eggs
1 c. white sugar	1 tsp. vanilla
2 c. flour	2 c. corn flakes
1/2 tsp. baking powder	2 c. oatmeal
1/2 tsp. salt	1 c. coconut
1 tsp. baking soda	

Cream sugars and butter together. Add eggs and vanilla and beat well. Sift dry ingredients together and add to mixture. Stir in oatmeal, corn flakes, and coconut. Bake on greased cookie sheet at 350 to 375 degrees for 8 to 10 min. Makes about 5 doz. cookies.

Susan Kime

PEANUT BLOSSOMS

1 c. sugar	2 tsp. vanilla
1 c. packed brown sugar	3 1/2 c. sifted flour
1 c. butter or margarine	2 tsp. baking soda
1 c. creamy peanut butter	1 tsp. salt
2 eggs	2 10-oz. pkg. chocolate kisses
1/4 c. milk	

Cream: sugars, butter and peanut butter. Beat in eggs, milk, and vanilla. Sift together: flour, soda, and salt. Stir into egg mixture. Shape into balls; roll in additional granulated sugar. Place on ungreased cookie sheet; bake in 375 degree oven for 10 to 12 min. Immediately press a chocolate kiss into each. Makes seven doz.

Susan Kime

PEANUT BUTTER COOKIES

1 c. peanut butter	2 eggs
1 c. butter	1/2 tsp. salt
1/2 c. granulated sugar	1 tsp. baking soda
1/2 c. brown sugar	2 1/2 c. flour
1 tsp. vanilla	

Cream butter and peanut butter, then add both sugars and beat well. Add vanilla and eggs and mix. Sift flour, salt, and baking soda and add all at once. Place in balls on greased baking sheet and flatten. Bake 350 degrees for 12 to 15 min.

Susan Kime

POTATO BUD COOKIES

1 c. shortening	1 egg
1 c. sugar	1 1/2 c. flour
1 tsp. coconut flavoring	1 tsp. baking powder
1 1/2 c. potato buds, instant	

Mix in order listed. Drop by teaspoonful onto ungreased cookie sheet. Bake at 375 degrees for 10 to 12 minutes.

Minnie C. Vietti

POTATO CHIP COOKIES

1 lb. butter	3 c. flour
1 c. sugar	Powdered sugar
1 c. crushed potato chips	Crushed pecans
1 tsp. vanilla	

Cream butter and sugar. Add 1 c. crushed potato chips and 1 tsp. vanilla and mix well. Add 3 c. flour and 1 c. crushed pecans. Grease cookie sheet. Sprinkle cookies with powdered sugar. Bake at 350 degrees for about 8 minutes.

Betty Heyworth

PUMPKIN BARS

1 c. oil	2 tsp. cinnamon
2 c. sugar	1 tsp. baking soda
4 eggs	2 tsp. baking powder
2 c. pumpkin	2 c. flour

Grease and flour jelly roll pan. Bake at 350 degrees 45 to 50 min.

Dondi Lechner

RAISIN COOKIE SQUARES

1 1/2 c. brown sugar	1 c. raisin liquid
1 c. butter	1 tsp. cinnamon
2 eggs	1 tsp. baking soda
1 1/2 c. raisins	3 c. flour

Cook raisins in one cup of water. Set aside. Melt butter and add sugar, raisin and raisin liquid. Beat eggs and add dry ingredients. Bake at 350 degrees on cookie sheet for 25 to 30 min. Make a glaze with powdered sugar and warm water. Put on squares.

In Memory of Alice Parker

REESE'S NO BAKE PEANUT BUTTER BARS

2 sticks margarine, softened	18-oz. jar of peanut butter
4 c. powdered sugar	2 c. graham cracker crumbs

74

(continued)

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Mix all ingredients. Use hands unless you have a heavy duty mixer. Pat out in 9 x 13 in. pan. Melt 7-oz. Hershey bar and spread over top. Drop on counter to help spread evenly. Cut into pieces after refrigerating 45 min. Keep in refrigerator.

Susan Kime

SCOTCH SHORT BREAD COOKIES

1 lb. butter, not oleo
1 c. light brown sugar packed
solidly
1 tsp. salt
4 1/2 c. flour, no more or cookies will
be hard

Beat sugar, salt and butter until real creamy then add one cup of flour at a time. When all is mixed, separate into 25 or more balls the size of a walnut. Pat with palm of hand to about one inch thick and prick around the edge with fork, and prick on top. Then cut most of the way through the center making 4 cookies. Put on an ungreased pan and bake 15 to 20 min. in 350 degree oven or until light brown. Keep in tight container to prick softening.

Juanita Rankin

Candy

CARAMELS

1 c. butter
1 lb. brown sugar
1 15-oz. can Eagle Brand Milk
1 tsp. vanilla
Dash of salt
1 c. light corn syrup

Melt butter in heavy three quart saucepan. Add brown sugar and salt stirring until thoroughly combined. Blend in corn syrup. Gradually add milk stirring constantly. Cook and stir over medium heat about 250 degrees, until candy reaches firm ball stages, 12 to 15 min. Remove from heat; stir in vanilla and pour into buttered baking dish, cool thoroughly. Cut in small squares. Wrap each in plastic wrap or wax paper squares. For chocolate caramels add 2-oz. of unsweetened chocolate after milk.

Elaine Robinson

CARAMELS

2 c. sugar
1 c. light brown sugar
1 c. light corn syrup
1 pt. half and half
1 stick oleo
1 stick butter
4 tsp. vanilla

Combine all ingredients except for vanilla. Cook over medium heat stirring until sugar is all dissolved. Cook to hard ball stage stirring frequently. Remove from heat and add vanilla. Pour in to buttered greased cookie sheet. When firm, cut in squares and wrap in wax paper. To speed up firming place in freezer.

Mary Ellen Lawson

CARAMELS

1 stick butter

2 c. sugar
2 c. white syrup

Cook on stove until candy thermometer reaches 250 degrees. Pour in one pt. whipping cream. Recook to 250 degrees and pour in 1 tsp. vanilla. Then pour into a 9 x 13 in. buttered pan. Cool overnight; cut into small squares and wrap.

Dondi Lechner

CEREAL CANDY

One pkg. of assorted boxes of
sweetened cereal
One jar of roasted nuts
1/2 lb. plain M & M's
One pkg. miniature marshmallows

One pkg. of small pretzels
Two bars almond bark
Add any other munchies snack you
might like.

Put dry ingredients together in large bowl. Melt almond bark and pour over dry ingredients. Folding is needed to coat everything with almond bark. Either leave in bowl or lay out on waxed papered cookie sheets until set. This makes a lot of candy.

Peggy McDonald

COCONUT BON BONS

2 lb. box of powdered sugar
2 c. coconut
1 stick margarine

1 can Eagle brand milk
1 c. chopped nuts

Mix ingredients together. Roll into balls and chill or put into freezer on cookie sheets for about one hour. Melt one bag of chocolate chips and 3 cake of paraffin together and dip balls; then place on wax paper to dry.

Cheryl Sprague

CRISP CANDY

1 c. sugar
1 1/2 c. dark Karo Syrup

1/2 c. butter
2 c. flour

Drop by teaspoons on buttered cookie sheet. Bake in hot oven 10 to 15 min. Immediately take cooked candy from cookie sheet and fold over top of bowl rim to cool. This is an old recipe, which gave no oven temperature.

In Memory of Alice Parker

DIVINITY

3 c. sugar
1/2 c. light syrup
2/3 c. water
2 egg whites

1/8 tsp. salt
1/2 tsp. vanilla
1/2 c. chopped nuts

(continued)

Boil sugar, syrup and water together until it spins a thread when dropped from a spoon. Beat egg whites and salt until stiff. Pour syrup slowly into egg whites while beating with a mixer at high speed. Continue beating until mixture passes glossy stage. Remove mixer and add flavoring and nuts. Continue beating by hand until mixture will hold its shape. Drop on to wax paper or put in pan and cut in squares when cool.

In Memory of Mae Page submitted by Jean Page

DIVINITY CANDY

**2 2/3 c. sugar
1/2 c. water
2/3 c. white syrup**

**1 tsp. vanilla
2 egg whites at room temperature
Nuts if preferred**

Mix sugar, water and syrup on low heat. Stir until sugar is dissolved. Then cook without stirring to hard ball stage. Remove from heat and pour over egg whites that have been stiffly beaten. Add vanilla and nuts. Drop by teaspoons on buttered wax paper. Blackberry Divinity: Follow white divinity recipe, but when beating egg whites, beat only to foamy then slowly add a small pkg. blackberry Jello. Continue beating until stiff; add syrup that is at hard ball stage; add vanilla and nuts.

In Memory of Alice Parker

ELECTRIC FRY PAN FUDGE

**1 2/3 c. sugar
2 Tbsp. butter
1/2 tsp. salt
2/3 c. evaporated milk
1 c. chocolate chips**

**1/2 c. butterscotch chips
2 c. miniature marshmallows
3/4 c. nuts, chopped
1 1/4 tsp. vanilla**

Mix together: sugar, butter, salt and milk in electric frying pan. Set temperature at 280 degrees. Bring to a boil, stirring constantly and cook for 3 to 4 min. Turn temperature control to off; add chocolate and butterscotch morsels, marshmallows, nuts, and vanilla. Stir until all is melted. Pour into 8 x 8 in pan. Cool before cutting. Makes about 36 pieces.

Minnie C. Vietti

ENGLISH TOFFEE

**1 lb. butter
2 c. sugar**

**1/4 c. water
1/2 tsp. salt**

Bring to slow boil, stirring constantly. Then boil for 10 min. Add 1/2 c. to 3/4 c. slivered, unblanched almonds. Continue to cook and stir until candy thermometer reaches 290 degrees. Remove from heat; add 1 tsp. vanilla. Pour on to well buttered 11 x 15 in. baking sheet with sides. Allow to harden. Melt 12-oz. of chocolate almond bark. Spread on to hardened toffee; sprinkle with finely chopped almonds. Allow chocolate to harden and break into pieces.

Cheryl Sprauge

FROSTED PECANS

4 c. pecans
2 egg whites
Dash of salt

1 c. sugar
1 stick butter, not oleo

Melt stick of butter on cookie sheet. Beat egg whites until stiff. Add salt and sugar, one teaspoon at a time. Beat until you can turn bowl upside down. Dump nuts into egg white mixture. Fold in carefully. Dump above mixture on to cookie sheet. Put in oven at 325 degrees for 25 to 30 min. Stir three to five times during baking to coat with butter. Done when very light brown or no butter left on cookie sheet. I make these at Christmas for my family.

Bendena Enrietta

FUDGE

3 c. sugar
2 Tbsp. cocoa
1 1/2 c. half and half cream

1 Tbsp. white syrup
1 Tbsp. butter
1 tsp. vanilla

Cook until a soft ball stage, 238 degrees. Test in cold water. Let cool to lukewarm; add butter and vanilla. When cool, beat until it loses its gloss and starts to hold shape. Place in a buttered pan and cut in squares.

Ruth Rishel

FUDGE

1 lb. oleo
1 lb. Velveeta cheese
1 tsp. vanilla

1 c. cocoa
4 lb. powdered sugar

Melt together the oleo, Velveeta cheese and vanilla. Then pour over cocoa and powdered sugar. Mix well with beater. Pour on to buttered cookie sheets. Refrigerate then cut into squares.

Minnie C. Vietti

FUDGE

2 c. sugar
2/3 c. milk
1/3 c. cocoa
2 Tbsp. white syrup

1/4 tsp. salt
1 Tbsp. vanilla
1/2 c. nuts

Cook over medium heat until a little dropped in cold water forms a soft ball. Stir occasionally. Remove from heat and add 2 Tbsp. of butter. Cool until lukewarm without stirring. Add 1 tsp. vanilla. Heat until thick and no longer glossy. Quickly stir in 1/2 c. nuts. Pour in buttered 8 x 9 in. pan. Cut into squares. Makes 36 pieces.

In Memory of Nellie Nerone--Sue Langley's Mother

MICROWAVE PEANUT BRITTLE

1 c. peanuts	1 tsp. butter
1 c. sugar	1 tsp. vanilla
1/8 tsp. salt	1 tsp. baking soda
1/2 c. white corn syrup	

Stir peanuts, sugar and salt; add syrup in one and one half qt. glass bowl. Microwave on high 7 to 8 min.; stir well after 4 min. At end of 8 minutes, add butter and vanilla. Blend well. Return to microwave and cook on high 1 or 2 min. more. Remove from oven and add baking soda. Stir until light and foamy. Pour immediately on greased cookie sheet. Cool 30 to 60 min. Break into pieces and store in airtight container.

Unknown

PEANUT BUTTER BON BONS

1 18-oz. jar peanut butter, plain or chunky	1 stick butter
1 Tbsp. vanilla	1 lb. box powdered sugar

Mix together and work into balls. Make them about 3/4 inch in diameter. The mixture will be crumbly. Chill or put into freezer on cookie sheet for about one hour. Melt 12-oz. chocolate almond bark and dip balls; place on wax paper to dry.

Cheryl Sprague

PECAN BRITTLE

1 c. sugar	1/2 c. light corn syrup
1 c. pecan pieces	1 tsp. butter or margarine
1 tsp. vanilla	1 tsp. baking soda

Combine sugar and corn syrup in a 1 1/2 qt. microwave safe bowl. Microwave on high 4 minutes. Stir in the pecans. Microwave 5 minutes on high or until lightly brown. Stir in butter and vanilla. Cook 1 minute. Stir in soda until foamy. Pour mixture on to lightly greased cookie sheet. Cool in pan on a wire rack. Break into pieces and store in air tight container. Yields 3/4 pound.

Marie Wilkinson--Susan Jorn's Mother

PECAN TASSIES

Pecan tassies: 2 sticks of margarine	1 1/2 c. brown sugar
2 3-oz. pkg. cream cheese	3 Tbsp margarine
2 c. flour	1 tsp. vanilla
Filling: 2 eggs slightly beaten	Pinch of salt
	3/4 to 1 c. pecans

Cut margarine and cheese, add flour; mix well. Mold into tassie pans. Mix filling ingredients together and put in molded tassies. Bake at 350 degrees for 20 min. Then bake at 250 degrees for 10 to 15 more minutes. Yields about 3 dozen tassies.

Cheryl Sprague

ROCKY ROADS

1 12-oz. pkg. chocolate chips	1 10½-oz. pkg. miniature
1 can Eagle brand condensed milk	marshmallows
2 Tbsp. butter	2 c. nuts, cashews, peanuts, etc.

Melt chocolate chips, milk, and butter together over low flame or in microwave. Stir in nuts and marshmallows. Put in 9 x 13 in. pan. Chill, cut and enjoy.

Minnie C. Vietti

WHITE FUDGE

2½ c. sugar	¼ tsp. salt
½ c. sour cream	2 tsp. vanilla
¼ c. milk	1 c. chopped nuts
2 Tbsp. butter	¼ c. chopped cherries
1 Tbsp. light syrup	

Combine: sugar, sour cream, milk, butter, corn syrup and salt in a heavy 2 quart saucepan. Stir over moderate heat until sugar is dissolved and mixture reaches a boil. Boil over moderate heat 9 to 10 min. to 238 degrees, soft ball stage. Test in cold water. Remove from heat and allow to stand until lukewarm, 110 degrees about one hour. Add vanilla; beat until mixture just begins to lose its gloss and holds its shape. Quickly stir in nuts and cherries and put into an oiled pan. Let stand until firm before cutting. Makes one and a half pounds in 8 in. pan. Cook at 240 degrees if weather is damp.

Ruth Rishel

Recipe Favorites

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This & That

Helpful Hints

- To refinish antiques or revitalize wood, use equal parts of linseed oil, white vinegar and turpentine. Rub into the furniture or wood with a soft cloth and lots of elbow grease.
- To stop the ants in your pantry, seal off cracks where they are entering with putty or petroleum jelly. Also, try sprinkling red pepper on floors and counter tops.
- To fix sticking sliding doors, windows and drawers, rub wax along their tracks.
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste. Store the paste in the refrigerator.
- Applying baking soda on a damp sponge will remove starch deposits from an iron. Make sure the iron is cold and unplugged.
- Remove stale odors in the wash by adding baking soda.
- To clean Teflon™, combine 1 cup water, 2 tablespoons baking soda and $\frac{1}{2}$ cup liquid bleach. Boil in stained pan for 5 to 10 minutes or until the stain disappears. Wash, rinse, dry and condition with oil before using the pan again.
- Corning Ware can be cleaned by filling it with water and dropping in two denture cleaning tablets. Let stand for 30 to 45 minutes.
- A little instant coffee will work wonders on your wood furniture. Just make a thick paste from instant coffee and a little water, and rub it into the nicks and scratches on your dark wood furniture. You'll be amazed at how new and beautiful those pieces will look.
- For a clogged shower head, boil it for 15 minutes in a mixture of $\frac{1}{2}$ cup vinegar and 1 quart water.
- For a spicy aroma, toss dried orange or lemon rinds into the fire-place.
- Tin coffee cans make excellent freezer containers for cookies.
- Add raw rice to the salt shaker to keep the salt free-flowing.
- Ice cubes will help sharpen garbage disposal blades.

This & That

APPLE BUTTER

Apples
1 c. sugar

3 tsp. cinnamon

Layer apples in crock pot and put one cup of sugar on it per layer and 3 tsp. cinnamon. Cook nine hours. For last half of cooking, take off lid to darken and thicken.

Note: Apples should be peeled.

Susan Jorn

BARBICUE SAUCE

1 tsp. salt
1 tsp. chili powder
1/4 c. vinegar
1/4 c. Worcestershire sauce
1 onion, finely chopped

1 c. tomato sauce
1/4 c. brown sugar
1 tsp. celery seed
2 c. water

Mix together: Simmer slowly for 20 min.

Susan Jorn

CANNED PEPPERS

12 pints of vinegar
1 quart water
3 quarts sugar

1 cup salt to taste
Pinch of powdered alum

Put sliced peppers in sterile jars. Put a pinch of alum on top of each jar. Boil liquid and cover each jar of peppers. Seal. May substitute saccharin for sugar.

Susan Jorn

CONDIMENT

One bunch carrots	3/4 c. vinegar
One small onion	1 c. sugar
One green bell pepper	1 Tbsp. Worcestershire sauce
One can tomato or bisque soup	1 tsp. baking powder
1/2 c. vegetable oil	1 tsp. dry mustard

Slice carrots thin. Cook until tender, but firm. Slice green pepper and onion thin. Mix well remaining ingredients. Best placed in a bowl with tight lid. Pour liquid mixture over vegetables and turn once a day. Good if prepared several days ahead.

Bernice Cox--Kathy Grimes' Mother

EASY PICKLED BEETS

1 Tbsp. mixed pickling spice	1 tsp. ground cinnamon
2 c. vinegar	1 tsp. salt
2 c. sugar	4 16 oz cans sliced beets

Place spices in cheese cloth bag. In large saucepan, combine: vinegar, sugar, salt, cinnamon, and spice bag. Bring to a boil. Drain beets, reserving $\frac{3}{4}$ c. juice. Stir beets and juice into saucepan. Pour into 1½ qt. glass container. Cover and refrigerate overnight. Remove spice bag before serving. Makes 18 to 20 servings.

Marie Wilkinson--Susan Jorn's Mother

FREEZER BANANA ICE-CREAM

6 eggs	1 Tbsp. vanilla
¾ c. sugar	Pinch of salt
1 large can Pet milk	½ gallon of milk
1 can Eagle brand milk	3 bananas, mashed

Mix all but the half gallon milk and bananas in blender. Then pour into freezer; add milk and bananas. Stir and freeze in electric ice-cream freezer.

Susan Jorn

FREEZER ICE-CREAM

4 eggs	1 qt. Half and Half
2½ c. sugar	1 pt. whipping cream
½ tsp. salt	1 Tbsp. vanilla

Beat eggs until fluffy. Add sugar; beat until thick. Add rest of ingredients and beat gently. Add enough milk to fill can or add another pint of Half and Half or whipping cream. Freeze. Makes one gallon.

Susan Kime

FREEZER STRAWBERRY JAM

1 qt. of strawberries	¾ c. water
4 c. of sugar	Sure Gel

Wash and drain strawberries well. Put in flat pan and mash with potato masher. This needs to measure two cups. Add sugar; stir often for 10 minutes. Bring water and Sure Gel to a boil and heat and boil 1 min. Pour over berries and stir until thick. Pour into freezer cups and let stand overnight before freezing. This is delicious.

Marie Wilkinson--Susan Jorn's Mother

FRESH STRAWBERRY SAUCE

1 c. sliced fresh strawberries	1/8 tsp. almond extract
1 Tbsp. sugar	Ice-cream or angel food cake
¾ tsp. cornstarch	

(continued)

Combine the strawberries and sugar in a small bowl. Cover and refrigerate 2 to 3 hours. Drain. Reserve juice. Set berries aside; add water to juice to measure $\frac{1}{2}$ c. Pour into a saucepan. Stir in cornstarch until smooth. Bring to a boil. Boil and stir for 2 min. Remove from heat. Stir in extract. Pour over berries. Fold gently. Chill. Serve over ice-cream or cake. Yields $\frac{3}{4}$ c.

Unknown

HOMEMADE NOODLES

3 egg yolks	3 Tbsp. cold water
1 whole egg	2 c. flour
1 tsp. salt	1 tsp. baking powder

Beat egg yolks and whole egg with salt until fluffy. Add cold water; add one half of flour and beat with mixer. Work rest of flour into mixture with hands. Roll thin and cut.

In memory of Georgie Cox--by Bendena Enrietta

ICE CYCLE PICKLES

3 lb. of 4 in. cucumbers	1 quart of vinegar
6 small onions	1 Tbsp. mustard seed
6 pieces of celery	$\frac{1}{4}$ c. salt
2 $\frac{1}{2}$ to 3 $\frac{1}{2}$ c. sugar	1 c. water

Mix this in a stainless steel container. Wash cucumbers; cut lengthwise to slices. Soak in ice water for 3 to 5 hours. Drain. Pack in jars, the celery and mustard seed to every jar. Combine vinegar, salt, sugar, 1 c. water and bring to boil. Pour to within 1/2 in. from jar top. Makes six pints.

Marie Wilkinson--Susan Jorn's Mother

NELLIE'S SPAGHETTI SAUCE

1 lb. ground beef	$\frac{1}{2}$ tsp. nutmeg
1 medium onion, finely chopped	$\frac{1}{4}$ tsp. rosemary
2 pieces of celery, finely chopped	$\frac{1}{4}$ tsp. sage
3 buttons garlic, finely chopped	$\frac{1}{4}$ tsp. oregano
One small can tomato sauce	$\frac{1}{4}$ tsp. basil
One small can tomato paste	$\frac{1}{2}$ can consomme
One can mushrooms (optional)	

Brown ground beef, onions, celery and garlic in 1 Tbsp. oil. Add the rest of the ingredients and cook about 2 hours over low heat. Salt to taste. I freeze other one half can consomme until next time I made this sauce.

In Memory of Nellie Nerone--Sue Langley's Mother

PEACH PRESERVES

5 c. about five large sliced peaches

3 1/2 c. sugar
2 c. water

Combine sugar and water in a large Dutch oven. Cook over medium heat stirring constantly until sugar dissolves. Add peaches; bring to a boil and cook for 20 min. or until peaches are clear. Stir occasionally. Remove from heat and let stand 12 to 18 hours in a cool place. Drain peaches reserving liquid in pan. Spoon peaches into hot sterilized jars. Set aside. Bring liquid to a boil; cook 2 to 3 min. stirring often. Pour over peaches leaving 3/4 in. head space. Cover at once with metal lids and screw metal bands tight. Process in boiling water bath 15 min. Yields 5 half pints.

Unknown

1 c. c.
1/4 c.
1/4 to
Shal

10
3
1/2
1
1
1
3

PINECOT

3 6 oz. pkg. of apricots, or 1 lb. one large can crushed pineapple
Soak apricots overnight and then cook until they will mush. Run through a colander or foley mill. and add pineapple. Take 1 1/2 c. sugar to 1 c. of fruit mixture and cook until thickness like butter, about 30 to 45 min. Pour in jars and seal.

Ruth Rishel

POPPY SEED DRESSING

3/4 c. sugar
1/3 c. vinegar
1 Tbsp. onion juice
1 c. salad oil

1 tsp. dry mustard
1 tsp. salt
2 Tbsp. poppy seeds

Mix sugar, vinegar, mustard, salt and onion juice in blender. Add oil slowly and blend until thick. Add poppy seeds. To obtain onion juice, grate a large onion on the fine side of grater or put in blender and strain.

Adele Hays

SUBSTITUTE CREAM CHICKEN SOUP MIX

2 c. nonfat dry milk
3/4 c. cornstarch
1/4 c. instant chicken bouillon (low sodium)

1/2 tsp. black pepper
1 tsp. dried thyme, crushed
1 tsp. dried basil, crushed

Combine all and store in air tight container. To equal 1 can of substitute soup mix: Mix 1/3 c. mix, 1 1/4 c. water. Cook and stir until thickened. Add butter buds to equal 1 Tbsp. margarine.

Willa Smith

33970-00

VINEGAR AND OIL SALAD DRESSING

1 c. oil
1/4 c. vinegar
1/4 to 1/2 c. sugar

Shake well.

1 tsp. garlic salt
Salt and pepper
Dash of water

Mary Lynch

ZUCCHINI RELISH

10 c. ground zucchini, unpeeled
3 c. ground green sweet peppers
1/2 c. salt
1 Tbsp. cornstarch
1 tsp. celery seed
1 tsp. nutmeg
3 c. cider vinegar

3 c. ground onions
1 ground red sweet pepper
3 c. brown sugar
1 tsp. turmeric
1 tsp. pepper
10 or less ground hot peppers,
optional

Mix zucchini, ground onions, sweep pepper and salt and let stand overnight. The next morning: rinse thoroughly and drain well. Mix well the remaining ingredients. Boil altogether for about 30 min. Pour into hot jars and seal. Use hot water bath for 5 to 10 min. in boiling water to seal jars.

Susan Jorn

Recipe Favorites

Recipe Favorites

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Cooking Tips

1. After stewing a chicken, cool in broth before cutting into chunks; it will have twice the flavor.
2. To slice meat into thin strips, as for stir-fry dishes, partially freeze it so it will slice more easily.
3. A roast with the bone in will cook faster than a boneless roast. The bone carries the heat to the inside more quickly.
4. Never cook a cold roast. Let it stand for at least an hour at room temperature. Brush with oil before and during roasting; the oil will seal in the juices.
5. For a juicier hamburger, add cold water to the beef before grilling (1/2 cup to 1 pound of meat).
6. To freeze meatballs, place them on a cookie sheet until frozen. Place in plastic bags. They will stay separated so that you may remove as many as you want.
7. To keep cauliflower white while cooking, add a little milk to the water.
8. When boiling corn, add sugar to the water instead of salt. Salt will toughen the corn.
9. To ripen tomatoes, put them in a brown paper bag in a dark pantry, and they will ripen overnight.
10. To keep celery crisp, stand it upright in a pitcher of cold, salted water and refrigerate.
11. When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage. It will absorb the odor.
12. Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
13. Let raw potatoes stand in cold water for at least a half-hour before frying in order to improve the crispness of French-fried potatoes. Dry potatoes thoroughly before adding to oil.
14. Use greased muffin tins as molds when baking stuffed green peppers.
15. A few drops of lemon juice in the water will whiten boiled potatoes.
16. Buy mushrooms before they "open." When stems and caps are attached firmly, mushrooms are truly fresh.
17. Do not use metal bowls when mixing salads. Use wood, glass or china.
18. Lettuce keeps better if you store it in the refrigerator without washing it. Keep the leaves dry. Wash lettuce the day you are going to use it.
19. Do not use soda to keep vegetables green. It destroys Vitamin C.
20. Do not despair if you oversalt gravy. Stir in some instant mashed potatoes to repair the damage. Just add a little more liquid in order to offset the thickening.



Herbs & Spices

Acquaint yourself with herbs and spices. Add in small amounts, 1/4 teaspoon for every 4 servings. Crush dried herbs or snip fresh ones before using. Use 3 times more fresh herbs if substituting fresh for dried.

Basil Sweet, warm flavor with an aromatic odor. Use whole or ground. Good with lamb, fish, roast, stews, ground beef, vegetables, dressing and omelets.

Bay Leaves Pungent flavor. Use whole leaf but remove before serving. Good in vegetable dishes, seafood, stews and pickles.

Caraway Spicy taste and aromatic smell. Use in cakes, breads, soups, cheese and sauerkraut.

Chives Sweet, mild flavor like that of onion. Excellent in salads, fish, soups and potatoes.

Cilantro Use fresh. Excellent in salads, fish, chicken, rice, beans and Mexican dishes.

Curry Powder Spices are combined to proper proportions to give a distinct flavor to meat, poultry, fish and vegetables.

Dill Both seeds and leaves are flavorful. Leaves may be used as a garnish or cooked with fish, soup, dressings, potatoes and beans. Leaves or the whole plant may be used to flavor pickles.

Fennel Sweet, hot flavor. Both seeds and leaves are used. Use in small quantities in pies and baked goods. Leaves can be boiled with fish.

Ginger A pungent root, this aromatic spice is sold fresh, dried or ground. Use in pickles, preserves, cakes, cookies, soups and meat dishes.



Herbs & Spices

Marjoram May be used both dried or green. Use to flavor fish, poultry, omelets, lamb, stew, stuffing and tomato juice.

Mint Aromatic with a cool flavor. Excellent in beverages, fish, lamb, cheese, soup, peas, carrots, and fruit desserts.

Oregano Strong, aromatic odor. Use whole or ground in tomato juice, fish, eggs, pizza, omelets, chili, stew, gravy, poultry and vegetables.

Paprika A bright red pepper, this spice is used in meat, vegetables and soups or as a garnish for potatoes, salads or eggs.

Parsley Best when used fresh, but can be used dried as a garnish or as a seasoning. Try in fish, omelets, soup, meat, stuffing and mixed greens.

Rosemary Very aromatic. Can be used fresh or dried. Season fish, stuffing, beef, lamb, poultry, onions, eggs, bread and potatoes. Great in dressings.

Saffron Orange-yellow in color, this spice flavors or colors foods. Use in soup, chicken, rice and breads.

Sage Use fresh or dried. The flowers are sometimes used in salads. May be used in tomato juice, fish, omelets, beef, poultry, stuffing, cheese spreads and breads.

Tarragon Leaves have a pungent, hot taste. Use to flavor sauces, salads, fish, poultry, tomatoes, eggs, green beans, carrots and dressings.

Thyme Sprinkle leaves on fish or poultry before broiling or baking. Throw a few sprigs directly on coals shortly before meat is finished grilling.



Baking Breads

Hints for Baking Breads

1. Kneading dough for 30 seconds after mixing improves the texture of baking powder biscuits.
2. Instead of shortening, use cooking or salad oil in waffles and hot cakes.
3. When bread is baking, a small dish of water in the oven will help keep the crust from hardening.
4. Dip a spoon in hot water to measure shortening, butter, etc., and the fat will slip out more easily.
5. Small amounts of leftover corn may be added to pancake batter for variety.
6. To make bread crumbs, use the fine cutter of a food grinder and tie a large paper bag over the spout in order to prevent flying crumbs.
7. When you are doing any sort of baking, you get better results if you remember to preheat your cookie sheet, muffin tins or cake pans.

Rules for Use of Leavening Agents

1. In simple flour mixtures, use 2 teaspoons baking powder to leaven 1 cup flour. Reduce this amount $\frac{1}{2}$ teaspoon for each egg used.
2. To 1 teaspoon soda use 2 $\frac{1}{4}$ teaspoons cream of tartar, 2 cups freshly soured milk, or 1 cup molasses.
3. To substitute soda and an acid for baking powder, divide the amount of baking powder by 4. Take that as your measure and add acid according to rule 2.

Proportions of Baking Powder to Flour

biscuits to 1 cup flour use 1 $\frac{1}{4}$ tsp. baking powder
cake with oil to 1 cup flour use 1 tsp. baking powder
muffins to 1 cup flour use 1 $\frac{1}{2}$ tsp. baking powder
popovers to 1 cup flour use 1 $\frac{1}{4}$ tsp. baking powder
waffles to 1 cup flour use 1 $\frac{1}{4}$ tsp. baking powder

Proportions of Liquid to Flour

drop batter to 1 cup liquid use 2 to 2 $\frac{1}{2}$ cups flour
pour batter to 1 cup liquid use 1 cup flour
soft dough to 1 cup liquid use 3 to 3 $\frac{1}{2}$ cups flour
stiff dough to 1 cup liquid use 4 cups flour

Time and Temperature Chart

Breads	Minutes	Temperature
biscuits	12 - 15	400° - 450°
cornbread	25 - 30	400° - 425°
gingerbread	40 - 50	350° - 370°
loaf	50 - 60	350° - 400°
nut bread	50 - 75	350°
popovers	30 - 40	425° - 450°
rolls	20 - 30	400° - 450°

Baking Desserts

Perfect Cookies

Cookie dough that is to be rolled is much easier to handle after it has been refrigerated for 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle. Place on a floured board only as much dough as can be easily managed.

Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and add trimmings to dough that needs to be rolled. Place pans or sheets in upper third of oven. Watch cookies carefully while baking in order to avoid burned edges. When sprinkling sugar on cookies, try putting it into a salt shaker in order to save time.

Perfect Pies

1. Pie crust will be better and easier to make if all the ingredients are cool.
2. The lower crust should be placed in the pan so that it covers the surface smoothly. Air pockets beneath the surface will push the crust out of shape while baking.
3. Folding the top crust over the lower crust before crimping will keep juices in the pie.
4. In making custard pie, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.
5. When making cream pie, sprinkle crust with powdered sugar in order to prevent it from becoming soggy.

Perfect Cakes

1. Fill cake pans two-thirds full and spread batter into corners and sides, leaving a slight hollow in the center.
2. Cake is done when it shrinks from the sides of the pan or if it springs back when touched lightly with the finger.
3. After removing a cake from the oven, place it on a rack for about five minutes. Then, the sides should be loosened and the cake turned out on a rack in order to finish cooling.
4. Do not frost cakes until thoroughly cool.
5. Icing will remain where you put it if you sprinkle cake with powdered sugar first.

Time and Temperature Chart

Dessert	Time	Temperature
butter cake, layer	20-40 min.	380° - 400°
butter cake, loaf	40-60 min.	360° - 400°
cake, angel	50-60 min.	300° - 360°
cake, fruit	3-4 hrs.	275° - 325°
cake, sponge	40-60 min.	300° - 350°
cookies, molasses	18-20 min.	350° - 375°
cookies, thin	10-12 min.	380° - 390°
cream puffs	45-60 min.	300° - 350°
meringue	40-60 min.	250° - 300°
pie crust	20-40 min.	400° - 500°



Vegetables & Fruits

Vegetable	Cooking Method	Time
artichokes	boiled	40 min.
	steamed	45-60 min.
asparagus tips	boiled	10-15 min.
beans, lima	boiled	20-40 min.
	steamed	60 min.
beans, string	boiled	15-35 min.
	steamed	60 min.
beets, old	boiled or steamed	1-2 hours
beets, young with skin	boiled	30 min.
	steamed	60 min.
	baked	70-90 min.
broccoli, flowerets	boiled	5-10 min.
broccoli, stems	boiled	20-30 min.
brussels sprouts	boiled	20-30 min.
cabbage, chopped	boiled	10-20 min.
	steamed	25 min.
carrots, cut across	boiled	8-10 min.
	steamed	40 min.
cauliflower, flowerets	boiled	8-10 min.
cauliflower, stem down	boiled	20-30 min.
corn, green, tender	boiled	5-10 min.
	steamed	15 min.
	baked	20 min.
corn on the cob	boiled	8-10 min.
	steamed	15 min.
eggplant, whole	boiled	30 min.
	steamed	40 min.
	baked	45 min.
parsnips	boiled	25-40 min.
	steamed	60 min.
	baked	60-75 min.
peas, green	boiled or steamed	5-15 min.
potatoes	boiled	20-40 min.
	steamed	60 min.
	baked	45-60 min.
pumpkin or squash	boiled	20-40 min.
	steamed	45 min.
	baked	60 min.
tomatoes	boiled	5-15 min.
turnips	boiled	25-40 min.

Drying Time Table

Fruit	Sugar or Honey	Cooking Time
apricots	1/4 c. for each cup of fruit	about 40 min.
figs	1 T. for each cup of fruit	about 30 min.
peaches	1/4 c. for each cup of fruit	about 45 min.
prunes	2 T. for each cup of fruit	about 45 min.

Vegetables & Fruits

Buying Fresh Vegetables

Artichokes: Look for compact, tightly closed heads with green, clean-looking leaves. Avoid those with leaves that are brown or separated.

Asparagus: Stalks should be tender and firm; tips should be close and compact. Choose the stalks with very little white; they are more tender. Use asparagus soon because it toughens rapidly.

Beans, Snap: Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

Broccoli, Brussels Sprouts and Cauliflower: Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate pests or disease.

Cabbage and Head Lettuce: Choose heads that are heavy for their size. Avoid cabbage with worm holes and lettuce with discoloration or soft rot.

Cucumbers: Choose long, slender cucumbers for best quality. May be dark or medium green, but yellow ones are undesirable.

Mushrooms: Caps should be closed around the stems. Avoid black or brown gills.

Peas and Lima Beans: Select pods that are well-filled but not bulging. Avoid dried, spotted, yellow, or flabby pods.

Buying Fresh Fruits

Bananas: Skin should be free of bruises and black or brown spots. Purchase them green and allow them to ripen at home at room temperature.

Berries: Select plump, solid berries with good color. Avoid stained containers which indicate wet or leaky berries. Berries with clinging caps, such as blackberries and raspberries, may be unripe. Strawberries without caps may be overripe.

Melons: In cantaloupes, thick, close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and the space between the netting is yellow or yellow-green. They are best when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

Oranges, Grapefruit and Lemons: Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken or soft areas.



Napkin Folding

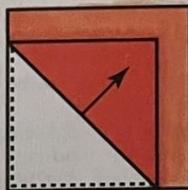
General Tips:

Use well-starched linen napkins if possible. For more complicated folds, 24-inch napkins work best. Practice the folds with newspapers. Children can help. Once they learn the folds, they will have fun!

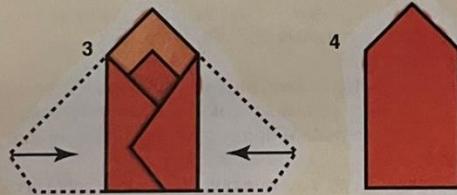
Shield

Easy fold. Elegant with monogram in corner.

1, 2



4



Instructions:

1. Fold into quarter size. If monogrammed, ornate corner should face down.
2. Turn up folded corner three-quarters.
3. Overlap right side and left side points.
4. Turn over; adjust sides so that they are even, single point in center.
5. Place point up or down on plate, or left of plate.

Rosette

Elegant on plate.

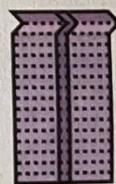
Instructions:

1. Fold left and right edges to center, leaving $1/2"$ opening along center.
2. Pleat firmly from top edge to bottom edge. Sharpen edges with hot iron.
3. Pinch center together. If necessary, use small piece of pipe cleaner to secure and top with single flower.
4. Spread out rosette.

1



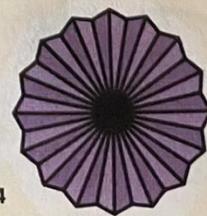
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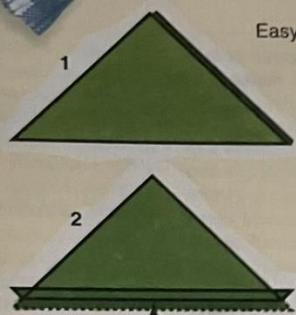
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Napkin Folding

Candle

Easy to do; can be decorated.



Measurements & Substitutions

Measurements

a pinch	1/8 teaspoon or less
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
32 ounces	1 quart
1 ounce liquid	2 tablespoons
8 ounces liquid	1 cup

Use standard measuring spoons and cups.

All measurements are level.

Substitutions

Ingredient	Quantity	Substitute
baking powder 1 teaspoon	1/4 tsp. baking soda plus 1/2 tsp. cream of tartar
catsup or chili sauce 1 cup	1 c. tomato sauce plus 1/2 c. sugar and 2 T. vinegar (for use in cooking)
chocolate 1 square (1 oz.)	3 or 4 T. cocoa plus 1 T. butter
cornstarch 1 tablespoon	2 T. flour or 2 tsp. quick-cooking tapioca
cracker crumbs 9/4 cup	1 c. bread crumbs
dates 1 lb.	1 1/2 c. dates, pitted and cut
dry mustard 1 teaspoon	1 T. prepared mustard
flour, self-rising 1 cup	1 c. all-purpose flour, 1/2 tsp. salt, and 1 tsp. baking powder
herbs, fresh 1 tablespoon	1 tsp. dried herbs
milk, sour 1 cup	1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes)
whole 1 cup	1/2 c. evaporated milk plus 1/2 c. water
min. marshmallows 10	1 lg. marshmallow
onion, fresh 1 small	1 T. instant minced onion, rehydrated
sugar, brown 1/2 cup	2 T. molasses in 1/2 c. granulated sugar
powdered 1 cup	1 c. granulated sugar plus 1 tsp. cornstarch
tomato juice 1 cup	1/2 c. tomato sauce plus 1/2 c. water

When substituting cocoa for chocolate in cakes, the amount of flour must be reduced. Brown and white sugars usually can be interchanged.



Equivalency Chart

Food	Quantity	Yield
apple	1 medium	1 cup
banana, mashed	1 medium	1/3 cup
bread	1 1/2 slices	1/4 cup soft crumbs
bread	1 slice	1/4 cup fine, dry crumbs
butter	.1 stick or 1/4 pound	1/2 cup
cheese, American, cubed	1 pound	2 2/3 cups
American, grated	1 pound	5 cups
cream cheese	3-ounce package	6 2/3 tablespoons
chocolate, bitter	1 square	1 ounce
cocoa	1 pound	4 cups
coconut	1 1/2 pound package	2 2/3 cups
coffee, ground	.1 pound	5 cups
commal	.1 pound	3 cups
cornstarch	.1 pound	3 cups
crackers, graham	14 squares	1 cup fine crumbs
saltine	28 crackers	1 cup fine crumbs
egg	4-5 whole	1 cup
whites	.8-10	1 cup
yolks	10-12	3 cups whipped
evaporated milk	1 cup	4 1/2 cups
flour, cake, sifted	1 pound	5 cups
rye	1 pound	4 cups
white, sifted	1 pound	3 3/4 cups
white, unsifted	3 1/4 ounces	1/2 cup
gelatin, flavored	1/4 ounce	1 tablespoon
unflavored	1 medium	3 tablespoon juice
lemon	16	1/4 pound
marshmallows	8-ounce package	7 cups
noodles, cooked	4 ounces (1 1/2 cups)	2-3 cups cooked
uncooked	8-ounce package	6 cups
macaroni, cooked	4 ounces (1 1/4 cups)	2 1/4 cups cooked
macaroni, uncooked	7 ounces	4 cups cooked
spaghetti, uncooked	1/4 pound	1 cup
nuts, chopped	1 pound	3 1/2 cups
almonds	1 pound	3 cups
walnuts, broken	1 pound	1 1/2 to 1 3/4 cups
walnuts, unshelled	1 pound	1/2 cup
onion	1 medium	1 cup juice
orange	3-4 medium	3 1/2 cups
raisins	1 pound	4 cups cooked
rice, brown	1 cup	3 1/2 cups cooked
converted	1 cup	3 cups cooked
regular	1 cup	4 cups cooked
wild	1 pound	2 1/2 cups
sugar, brown	1 pound	3 1/2 cups
powdered	1 pound	3 cups
white	1 pound	4 cups cooked
vanilla wafers	22	2 1/2 cups
zwieback, crumbled	4	1 cup fine crumbs
		1 cups

Food Quantities

For Large Servings

25 Servings

50 Servings

100 Servings

Beverages:

coffee	1/2 pound and	1 pound and	2 pounds and
	1 1/2 gallons water	3 gallons water	6 gallons water
lemonade	10-15 lemons and	20-30 lemons and	40-60 lemons and
	1 1/2 gallons water	3 gallons water	6 gallons water
tea	1/2 pound and	1/2 pound and	1/2 pound and
	1 1/2 gallons water	3 gallons water	6 gallons water

Desserts:

layered cake	1 12" cake	3 10" cakes	6 10" cakes
sheet cake	1 10" x 12" cake	1 12" x 20" cake	2 12" x 20" cakes
watermelon	37 1/2 pounds	75 pounds	150 pounds
whipping cream	3/4 pint	1 1/2 to 2 pints	3-4 pints

Ice cream:

brick	3 1/4 quarts	6 1/2 quarts	13 quarts
bulk	2 1/4 quarts	4 1/2 quarts or	9 quarts or

1 1/4 gallons

Meat, poultry or fish:

fish	13 pounds	25 pounds	50 pounds
fish, fillets or steak	7 1/2 pounds	15 pounds	30 pounds
hamburger	9 pounds	18 pounds	35 pounds
turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
wieners (beef)	6 1/2 pounds	13 pounds	25 pounds

Salads, casseroles:

baked beans	3/4 gallon	1 1/4 gallons	2 1/2 gallons
jello salad	3/4 gallon	1 1/4 gallons	2 1/2 gallons
potato salad	4 1/4 quarts	2 1/4 gallons	4 1/2 gallons
scalloped potatoes	4 1/2 quarts or	9 quarts or	18 quarts
	1 12" x 20" pan	2 1/4 gallons	4 1/2 gallons
spaghetti	1 1/4 gallons	2 1/2 gallons	5 gallons

Sandwiches:

bread	50 slices or	100 slices or	200 slices or
	3 1-pound loaves	6 1-pound loaves	12 1-pound loaves
butter	1/2 pound	1 pound	2 pounds
lettuce	1 1/2 heads	3 heads	6 heads
mayonnaise	1 cup	2 cups	4 cups
mixed filling			
meat, eggs, fish	1 1/2 quarts	3 quarts	6 quarts
jam, jelly	1 quart	2 quarts	4 quarts



Microwave Hints

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave on high for 1 1/2 to 2 minutes for 1/2 pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30-45 seconds; and one-half gallon, 45-60 seconds.
3. To melt chocolate, place 1/2 pound in glass bowl or measuring cup. Melt uncovered at 50% power for 3-4 minutes; stir after 2 minutes.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2 1/2 minutes. One 3-ounce package of cream cheese will soften in 1 1/2 to 2 minutes.
5. A 4 1/2 ounce carton of whipped topping will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center, but it will blend well when stirred. Do not over thaw!
6. Soften jello that has set up too hard - perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
7. Heat hot packs. A wet fingertip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
8. To scald milk, cook 1 cup for 2 to 2 1/2 minutes, stirring once each minute.
9. To make dry bread crumbs, cut 6 slices of bread into 1/2-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
10. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave for 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
11. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nutmeats will slip out whole after cracking the shell.
12. Stamp collectors can place a few drops of water on a stamp to remove it from an envelope. Heat in the microwave for 20 seconds, and the stamp will come off.
13. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
14. Sprinkle a layer of medium, finely chopped walnuts evenly onto the bottom and side of a ring pan or bundt cake pan to enhances the looks and eating quality. Pour in batter and microwave as recipe directs.
15. Do not salt foods on the surface as it causes dehydration and toughens food. Salt after you remove from the oven unless the recipe calls for using salt in the mixture.
16. Heat left-over custard and use it as frosting for a cake.
17. Melt marshmallow cream. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
18. To toast coconut, spread 1/2 cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes. Watch closely, as it quickly browns.
19. To melt crystallized honey, heat uncovered jar on high for 30-45 seconds. If jar is large, repeat.
20. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.

Calorie Counter

Beverages

apple juice, 6 oz.	90
coffee (black)	0
cola type, 12 oz.	115
cranberry juice, 6 oz.	115
ginger ale, 12 oz.	115
grape juice, (prepared from frozen concentrate), 6 oz.	142
lemonade, (prepared from frozen concentrate), 6 oz.	85
milk, protein fortified, 1 c.	105
skim, 1 c.	90
whole, 1 c.	160
orange juice, 6 oz.	85
pineapple juice, unsweetened, 6 oz.	95
root beer, 12 oz.	150
tonic (quinine water) 12 oz.	132

Breads

cornbread, 1 sm. square	130
dumplings, 1 med.	70
French toast, 1 slice	135
melba toast, 1 slice	25
muffins, blueberry, 1 muffin	110
bran, 1 muffin	106
corn, 1 muffin	125
English, 1 muffin	280
pancakes, 1 (4-in.)	60
pumpernickel, 1 slice	75
rye, 1 slice	60
waffle, 1	216
white, 1 slice	60-70
whole wheat, 1 slice	55-65

Cereals

cornflakes, 1 c.	105
cream of wheat, 1 c.	120
oatmeal, 1 c.	148
rice flakes, 1 c.	105
shredded wheat, 1 biscuit	100
sugar krisps, 3/4 c.	110

Crackers

graham, 1 cracker	15-30
rye crisp, 1 cracker	35
saltine, 1 cracker	17-20
wheat thins, 1 cracker	9

Dairy Products

butter or margarine, 1 T.	100
cheese, American, 1 oz.	100
camembert, 1 oz.	85
cheddar, 1 oz.	115
cottage cheese, 1 oz.	30
mozzarella, 1 oz.	90
parmesan, 1 oz.	130
ricotta, 1 oz.	50
roquefort, 1 oz.	105
Swiss, 1 oz.	105
cream, light, 1 T.	30
heavy, 1 T.	55
sour, 1 T.	45
hot chocolate, with milk, 1 c.	277
milk chocolate, 1 oz.	145-155
yogurt	
made w/ whole milk, 1 c.	150-165
made w/ skimmed milk, 1 c.	125

Eggs

fried, 1 lg.	100
poached or boiled, 1 lg.	75-80
scrambled or in omelet, 1 lg.	110-130

Fish and Seafood

bass, 4 oz.	105
salmon, broiled or baked, 3 oz.	155
sardines, canned in oil, 3 oz.	170
trout, fried, 3 1/2 oz.	220
tuna, in oil, 3 oz.	170
in water, 3 oz.	110



Calorie Counter

Fruits

apple, 1 med.	80-100
applesauce, sweetened, 1/2 c.	90-115
unsweetened, 1/2 c.	50
banana, 1 med.	85
blueberries, 1/2 c.	45
cantaloupe, 1/2 c.	24
cherries (pitted), raw, 1/2 c.	40
grapefruit, 1/2 med.	55
grapes, 1/2 c.	35-55
honeydew, 1/2 c.	55
mango, 1 med.	90
orange, 1 med.	65-75
peach, 1 med.	35
pear, 1 med.	60-100
pineapple, fresh, 1/2 c.	40
canned in syrup, 1/2 c.	95
plum, 1 med.	30
strawberries, fresh, 1/2 c.	30
frozen and sweetened, 1/2 c.	120-140
tangerine, 1 lg.	39
watermelon, 1/2 c.	42

Meat and Poultry

beef, ground (lean), 3 oz.	185
roast, 3 oz.	185
chicken, broiled, 3 oz.	115
lamb chop (lean), 3 oz.	175-200
steak, sirloin, 3 oz.	175
tenderloin, 3 oz.	174
top round, 3 oz.	162
turkey, dark meat, 3 oz.	175
white meat, 3 oz.	150
veal, cutlet, 3 oz.	156
roast, 3 oz.	76

Nuts

almonds, 2 T.	105
cashews, 2 T.	100
peanuts, 2 T.	105
peanut butter, 1 T.	95
pecans, 2 T.	95
pistachios, 2 T.	92
walnuts, 2 T.	80

Pasta

macaroni or spaghetti, cooked, 3/4 c.	115
---------------------------------------	-----

Salad Dressings

blue cheese, 1 T.	70
French, 1 T.	65
Italian, 1 T.	80
mayonnaise, 1 T.	100
olive oil, 1 T.	124
Russian, 1 T.	70
salad oil, 1 T.	120

Soups

bean, 1 c.	130-180
beef noodle, 1 c.	70
bouillon and consomme, 1 c.	30
chicken noodle, 1 c.	85
chicken with rice, 1 c.	50
minestrone, 1 c.	80-150
split pea, 1 c.	145-170
tomato with milk, 1 c.	170
vegetable, 1 c.	80-100

Vegetables

asparagus, 1 c.	35
broccoli, cooked, 1/2 c.	25
cabbage, cooked, 1/2 c.	15-20
carrots, cooked, 1/2 c.	25-30
cauliflower, 1/2 c.	10-15
corn (kernels), 1/2 c.	70
green beans, 1 c.	30
lettuce, shredded, 1/2 c.	5
mushrooms, canned, 1/2 c.	20
onions, cooked, 1/2 c.	30
peas, cooked, 1/2 c.	60
potato, baked, 1 med.	90
chips, 8-10	100
mashed, w/milk & butter, 1 c.	200-300
spinach, 1 c.	40
tomato, raw, 1 med.	25
cooked, 1/2 c.	30



Cooking Terms

Au gratin: Topped with crumbs and/or cheese and browned in oven or under broiler.

Au jus: Served in its own juices.

Baste: To moisten foods during cooking with pan drippings or special sauce in order to add flavor and prevent drying.

Bisque: A thick cream soup.

Blanch: To immerse in rapidly boiling water and allow to cook slightly.

Cream: To soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.

Crimp: To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

Crudites: An assortment of raw vegetables (i.e. carrots, broccoli, celery, mushrooms) that is served as an hors d'oeuvre, often accompanied by a dip.

Degrease: To remove fat from the surface of stews, soups, or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.

Dredge: To coat lightly with flour, cornmeal, etc.

Entree: The main course.

Fold: To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

Glaze: To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit desserts.

Julienne: To cut vegetables, fruits, or cheeses into match-shaped slivers.

Marinate: To allow food to stand in a liquid in order to tenderize or to add flavor.

Meuniére: Dredged with flour and sautéed in butter.

Mince: To chop food into very small pieces.

Parboil: To boil until partially cooked; to blanch. Usually final cooking in a seasoned sauce follows this procedure.

Pare: To remove the outermost skin of a fruit or vegetable.

Poach: To cook gently in hot liquid kept just below the boiling point.

Purée: To mash foods by hand by rubbing through a sieve or food mill, or by whirling in a blender or food processor until perfectly smooth.

Refresh: To run cold water over food that has been parboiled in order to stop the cooking process quickly.

Sauté: To cook and/or brown food in a small quantity of hot shortening.

Scald: To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

Simmer: To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

Steep: To let food stand in hot liquid in order to extract or to enhance flavor, like tea in hot water or poached fruit in sugar syrup.

Toss: To combine ingredients with a repeated lifting motion.

Whip: To beat rapidly in order to incorporate air and produce expansion, as in heavy cream or egg whites.

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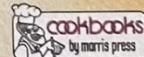
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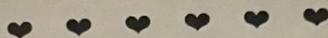
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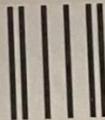
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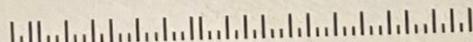
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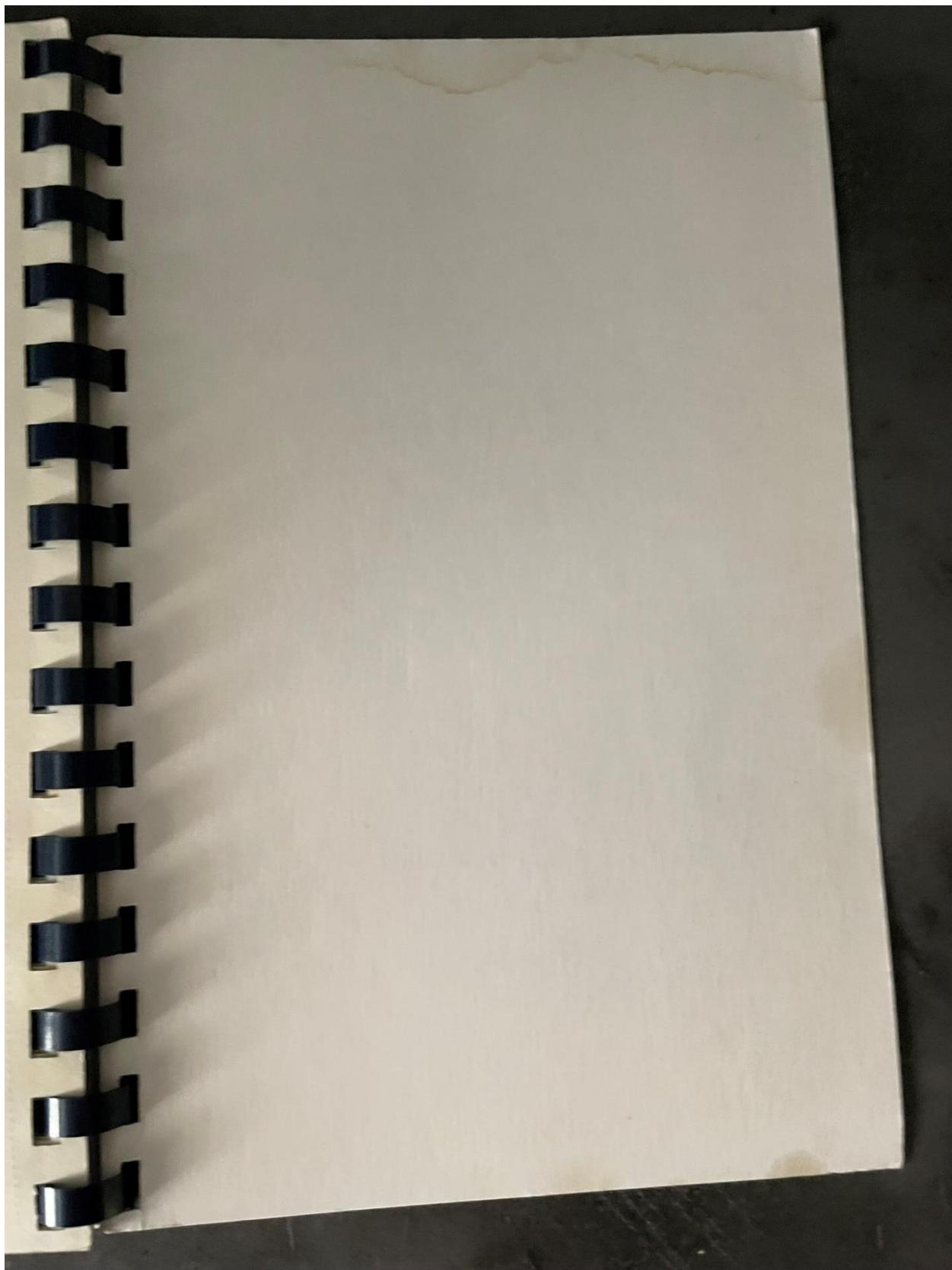
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